

Traditional Bread Stuffing

Servings 8 to 10 servings

Prep 20 minutes

Cook 55 minutes

Resting time 10 minutes

Total 1 hour 25 minutes

Course: Side Dish

Cuisine: American

Author: Michelle

An easy recipe for classic bread stuffing.

Ingredients:

6 tablespoons unsalted butter (plus extra for greasing baking dish)

2 medium stalks celery (finely chopped)

1 medium onion (minced)

¼ cup minced fresh parsley leaves

1 teaspoon dried sage

1 teaspoon dried thyme

½ teaspoon dried marjoram

21 ounces plain dried bread cubes

3½ cups chicken stock

2 eggs (beaten lightly)

1 teaspoon salt

1 teaspoon ground black pepper

US Customary - Metric

Directions:

Preheat oven to 400 degrees F. Butter a 9x13-inch casserole dish; set aside.

In a large skillet, melt the butter over medium-high heat. Add the celery and onion and sauté until softened, stirring occasionally, about 8 to 10 minutes. Stir in the parsley, sage, thyme and marjoram, and cook until fragrant, about 1 additional minute. Transfer to a very large mixing bowl.

Add the bread cubes, chicken stock, eggs, salt and pepper, and stir with a rubber spatula or wooden spoon to distribute the dry and wet ingredients evenly. Turn the mixture into the prepared casserole dish.

Cover with foil and bake for 25 minutes. Remove the foil and continue to bake until golden brown, 25 to 30 additional minutes. Allow to sit for 10 minutes before serving.

Recipe Notes:

Make-Ahead: The stuffing can be assembled in the baking dish, then wrapped tightly in plastic wrap and refrigerated for up to 24 hours before baking. To bake, let the stuffing stand at room temperature for 30 minutes. Remove the plastic wrap and proceed with step #4.

Nutritional values are based on one serving

Nutrition:

Calories: 338kcal
Fat: 13g
Saturated fat: 6g
Cholesterol: 66mg
Sodium: 728mg
Potassium: 317mg
Carbohydrates: 42g
Fiber: 3g
Sugar: 7g
Protein: 12g
Vitamin A: 525%
Vitamin C: 4.2%
Calcium: 127%
Iron: 3.3%