

TG Stuffing



Ingredients

- 1 cup butter, or vegan butter (earth balance, myokos)
- 1 ½ pounds sourdough or GF bread ripped into bite size pieces
- 1 cup crimini mushrooms, sliced
- 1 large yellow onion
- 4 stalks celery, thinly chopped
- ½ cup parsley, roughly chopped
- 2 tbsp fresh thyme, finely chopped
- 1 tbsp fresh sage, finely chopped
- ¾ cup white wine
- 4 cups vegetable or chicken broth
- Salt and pepper to taste.

Preparation

1. **Preheat the oven to 300 degrees.**
2. **Grease two large baking dishes and divide the bread between the two of them, bake for about 30 minutes, toss them once or twice to make sure they get dried out. Take the bread out and let cool.**
3. **Meanwhile, in a large skillet on the stove over medium heat, melt the butter then add the onion, sautee for 2-3 minutes then add the mushrooms and celery, cook till mushrooms are golden.**
4. **Add the wine and stir, loosening up any browned bits stuck to the bottom of the skillet, cook until the wine has evaporated, add the parsley, sage and thyme, turn off the heat and let it cool.**

5. Turn the oven to 350 degrees and toss the bread with the skillet mixture and salt and pepper. Make sure the bread is fully coated, add the broth, and toss.
6. Let the mixture sit till the bread absorbs the liquid-about 10 minutes.
7. Transfer the stuffing back into the baking dishes, cover with foil and bake for about 40 minutes, remove the foil, increase the temperature to 450 and bake for another 20-30 minutes until the stuffing is golden brown.
8. Serve and enjoy!

Tips

You can sub bread for cauliflower florets!