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“For The Birds”, Turkey Stuffing

1 loaf of bread, I prefer the nice hard crust of a rustic bread. Prebagged stuffing can also work.

2 teaspoons of “For The Birds” poultry seasoning.

1 teaspoon granulated garlic

1 to 2 cups chicken broth

1/8 to 1/4 cup sherry add to your taste

2 stalks diced celery

1 small yellow onion diced

1/2 cup dried raisins, cranberries or cherries

8 oz. sliced mushrooms

1/2 cup melted butter

2 Tablespoons olive oil

Directions: 1 to 2 days ahead

Preheat oven to 175°F. While bread is fresh cut into small bite size pieces, place on cookie sheet and bake until bread is no longer soft but not toasted. Remove from oven and allow bread to cool completely. Store bread in a Ziploc bag or covered container until you are ready to use.

Over med-high heat, heat olive oil in a large fry pan. Add onions, celery and garlic and cook until wilted, add mushrooms and dried fruit and continue cooking for 3 minutes. Now add the sherry and allow liquid to absorb, continue to cook until vegetables are tender and onions are translucent. Cool vegetables then transfer to an airtight container and refrigerate until ready to use.

Day of

Place the bread in a large bowl and coat with poultry seasoning tossing to ensure seasoning is well distributed.

Add cooked vegetables and toss until well combined.

Slowly add your chicken stock until your bread is just slightly wet but not soggy. Make sure to stir the mixture as you add your stock to fully coat each piece of bread.

If you are stuffing your bird add the melted butter now and toss vigorously.

If you plan to bake your stuffing place your stuffing in a casserole dish or a parchment paper lined jellyroll pan and pour the butter evenly over the top. Bake your stuffing at 350 for 30 to 40 minutes until light brown.



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