

Classic Bread Stuffing

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12 to 14 cups



Turkey is supposed to be the star of the holiday table, but a great stuffing can steal the show. For a less rich stuffing, omit the last 4 tablespoons of melted butter and add a bit more stock.

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INGREDIENTS

8 Tbs. butter
3 cups chopped onion
2 1/2 cups chopped celery, including leaves
1 clove garlic, finely chopped
1 1/2 Tbs. chopped fresh sage or 1 1/2 tsp. Dried
1 1/2 Tbs. chopped fresh thyme or 1 1/2 tsp. Dried
2 tsp. celery seeds
Pinch grated nutmeg
Pinch ground cloves
1 tsp. Salt
1-lb. loaf good-quality white bread, cut into 1/2-inch cubes (10 to 12 cups),
stale or lightly toasted
1/2 tsp. freshly ground black pepper
1/2 cup stock, milk, or white wine

METHOD

In a large skillet over medium heat, melt half the butter. Add the onion, celery, garlic, sage, thyme, celery seeds, nutmeg, cloves, and salt. Cook, covered, until the onion is soft, 5 to 7 min. Remove from the heat. In a large bowl, toss the sauteed vegetables with the bread cubes. Season with pepper. Melt the remaining butter. Pour it over the stuffing, along with the stock, and toss to coat. The stuffing should just hold together when mounded on a spoon.

Stuff the bird -- or, if baking some or all of the stuffing in a casserole, pour a cup or two of stock, milk or white wine over the stuffing to replace the juices the stuffing would have absorbed from the bird. Bake it covered until heated through, 45 min. to 1 hour. For a crunchy top, uncover it for the last 15 min. of baking.

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