



## < Basic Bread Stuffing

Makes: About 10 cups

Recipe **Ingredients** **Steps** **Notes**

This recipe and the variations that follow yield enough to stuff a 6.4- to 7.7-kilos turkey, and to make a small side casserole as well. To stuff a roasting chicken or 6 to 8 Cornish hens, halve the recipes. For a larger turkey, increase the ingredients by half. Please read [About Bread Stuffings](#).

Preheat the oven to 204°C (400°F). Toast on a large baking sheet, stirring several times, until golden brown, ☞ **5 to 10 minutes**:

**450 grams sliced firm white sandwich, French, or Italian bread, including crusts, cut into 1.3-cm cubes (10 cups lightly packed bread cubes)**

Turn into a large bowl. Heat in a large skillet over medium-high heat until the foam subsides:

**55 to 115 grams (½ to 1 stick) unsalted butter**

Add and cook, stirring, until tender, about ☞ **5 minutes**:

**2 cups chopped onions**

**1 cup finely chopped celery**

Remove from the heat and stir in:

**¼ to ½ cup minced parsley**

**1 tablespoon minced fresh** ✓ **sage** or **1 teaspoon dried** ○ **sage**

**1 tablespoon minced fresh** ✓ **thyme** or **1 teaspoon dried** ○ **thyme**

**¾ teaspoon salt**

**½ teaspoon black pepper**

**¼ teaspoon grated or ground nutmeg**

**⅓ teaspoon ground cloves**

Add to the bread cubes and toss until well combined. Stir in, a little at a time, until the stuffing is lightly moist but not packed together:

**80 to 240 ml chicken stock or broth, or as needed**

Adjust the seasonings. If you desire a firm dressing and are baking in a dish, stir in:

☐ **2 large eggs, well beaten**

Spoon the stuffing into the bird(s) or moisten with additional stock and [bake separately](#) in a dish. Stuffing is done when it reaches an internal temperature of 74°C (165°F).

