

Chestnut Stuffing

(From Epicurious: <http://www.epicurious.com/recipes/food/views/chestnut-stuffing-10769>)

Ingredients

- 6 cups day-old homemade-style white bread (or buy dried bread for stuffing)
- 2 onions, chopped
- 4 ribs of celery, chopped
- 3 tablespoons minced fresh sage leaves or 1 tablespoon dried, crumbled
- 2 tablespoons minced fresh thyme leaves or 2 teaspoons dried, crumbled
- 1 tablespoon minced fresh rosemary leaves or 1 1/2 teaspoons dried, crumbled
- 1 tablespoon minced fresh savory leaves or 1 teaspoon dried, crumbled
- 1 stick (1/2 cup) unsalted butter
- 1 pound fresh chestnuts, shelled and peeled, chopped coarse, or 3/4 pound vacuum-packed whole chestnuts, chopped coarse (about 2 cups)
- 1/2 cup finely chopped fresh parsley leaves

Preparation (*Teresa's preferred method*):

A few days before – dry out bread or crumble purchased dried bread cubes into very small pieces – can use food processor if needed.

One day before leaving for AA – chop veggies and herbs

Morning of travel day to AA – saute veggies and herbs in butter

TG Sunday -

- add sautéed veggies mixture with bread cubes and put into crockpot.
- stir in chestnuts
- add ~ 1/2 to 1 cup of turkey stock and mix well
- turn crockpot on HIGH, stirring often so mixture does not get too dried out on bottom
- add drippings from turkey and turn to LOW last hour or two – stir and add more as needed

Total cooking time in crockpot – 4 – 5 hours