

Homemade Sourdough Stuffing

Ingredients

- Sourdough Bread
Use homemade sourdough. Period. Store bought is OK, if you are in a pinch.
- Butter
Unsalted butter from grass-fed cows is best toasting bread.
- Celery and Onion
Provide a base and crunch.
- Fresh Herbs
Use fresh sage leaves and thyme. Use dried herbs if fresh are unavailable.
- Sea Salt and Fresh Pepper
- Unsalted Chicken Broth or Stock
- Eggs
Use pasture raised eggs. I used duck eggs b/c that is what they had at the farmers market.

Instructions

1. Prepare the Bread
 - If using homemade sourdough bread, bake it in advance.
 - Preheat the oven to 350°F.
2. Toast the Bread
 - Cut sourdough bread into 1-inch cubes. Used about 1 ½ - 2 pounds of bread.
 - Place half the butter in a cast-iron skillet and melt it in the oven.
 - Toss the bread cubes with the melted butter. Bake for 20 minutes, stirring halfway through, until the bread is evenly toasted.
3. Sauté Vegetables
 - Dice the celery and onions.
 - Sauté them in a skillet with the remaining butter over medium heat until softened, about 10 minutes.

Add with salt and pepper.
4. Combine Ingredients
 - In a large bowl, whisk the broth and eggs.
 - Add the vegetables and fresh herbs, stirring to combine.
5. Time to Assemble the Stuffing
 - Remove the toasted bread from the oven and transfer it into a Dutch oven or baking dish.
 - Pour the broth mixture over the bread and let it sit for 10 minutes to absorb the liquid.
6. Bake
 - Bake the stuffing at 350°F for 25–30 minutes, or until the top is golden brown.

Tips

*Remember the bread while cook down so if you have a lot of guests you might want to increase the recipe. I did about 1 ½ to 2 pounds of bread and it was good for 6-10 guests with one serving.