



Herb Stuffing/Dressing for Thanksgiving

This is my standard, homerun every time Thanksgiving stuffing! It's delicious just as is, or you can jazz it up with some of my recommendations. Perfect accompaniment for your holiday Turkey and Mashed Potatoes. Happy Holidays!

Active Time: 20 minutes

Total Time: 55 minutes

Serves: 6-8

Ingredients:

2 cups diced onions

1 cup diced carrots

1 cup diced celery

3 tablespoons olive oil

4 tablespoons butter

2 tablespoons HH Holiday Blend Salt (or one tablespoon dried, Sage, Savory, and Thyme)

2 cups Chicken Broth

½ cup White wine (preferably Chardonnay)

4 cups bread stuffing (plain, no herbs)

2 cups cornbread stuffing

Preheat oven to 375 degrees

1. In a large pot, heat 3 tablespoons olive oil and 4 tablespoons of butter
2. Add chopped onions, celery, carrots and stir
3. Add 1 tablespoon HH salt (or salt and ½ tablespoon dried herbs)
4. Cook for 10-15 minutes on medium/high heat until well cooked through.
5. Add parsley and stir an additional 5 minutes.
6. Add chicken broth, wine and bring to a simmer.
7. Turn down heat to low.
8. Add all bread stuffing and with a large spoon slowly mix and incorporate the bread allowing it to absorb the liquid.
9. Add 1 tablespoon of salt (or salt with ½ tablespoon dried herbs) and stir
10. Coat a baking dish generously with butter.
11. Add stuffing mixture and cover with aluminum foil.
12. Cook covered in oven for 35 minutes.
13. Remove foil and bake uncovered for an additional 20 minutes.
14. Now it's ready to serve, drizzle a little turkey gravy on top before serving.



Hollie's Stuffing/Dressing additions and variations:

Add these ingredients while sautéing the onions, celery and carrots.

- Sausages (1 cup chopped)
- Mushrooms (1 cup chopped)
- Sundried tomatoes (1/2 cup chopped)
- Cranberries, raisins or dried apricots (1/2 cup chopped)

Add these ingredients after you add the bread stuffing:

- Pecans (1/2 cup chopped)
- Artichoke hearts (1/2 cup chopped)
- Corn (1/2 cup chopped)
- Fresh Apples (tart Granny Smith cut in small cubes, 1/2 cup)

HolliesHomegrown.com
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