

Stuffing on the Stove Top



Homemade Stuffing on the Stove Top

This is not Stove Top Stuffing from a Box, but stuffing, or dressing for those who find issue with the nomenclature, that is made on the stove top. I didn't grow up stuffing the bird, which now is looked down upon due to salmonella, but we called it stuffing. By the way, if you want to stuff the bird, you can still do so. But you should heat the stuffing beforehand to be sure that it hits that bacteria kill zone and/or finish it off in the oven to be safe. This is an easy alternative to the box, and it is one less thing you have to worry about squeezing in your oven.

Homemade Stuffing on the Stove Top

1 (18 oz) French Bread, 1-inch cubes

6 tablespoon butter

2 cup chicken broth

4 cloves garlic, chopped

2 sprigs sage

2 sprigs thyme

4 stalks celery (diced)

1 onion (diced)

Optional:

1 small apple (diced)

1/4 cup dried cranberries

- **Dry the bread** – Heat oven to 225
- Spread the cubes on a baking sheet in single layer
- Bake 90 minutes until dry; stirring occasionally
- Sauté vegetables in 4-Tbsp. butter in a large pot – 10 min
- Stir in garlic and herbs
- Add broth and remaining butter, bring to a boil
- Add bread cubes and cook until water has been absorbed
- Remove from heat, let stand 5 min, fluff with a fork.
- You can serve immediately or bake in a 350 degree oven for 10 minutes.

Suggested Schedule

Wednesday	3:25 PM	Prepare French Bread by Cutting it in cubes – set aside
Wednesday	3:55 PM	Reduce oven temp, and dry the bread
Wednesday	5:35 PM	Remove bread; cool and store
Thursday	11:55 AM	Prepare stuffing veggies
Thursday	1:10 PM	Prepare stuffing on stove top then serve