

Grandpa's Thanksgiving Stuffing



INGREDIENTS

- 12 cups dry bread cubes homemade or store-bought (3 large loaves of bread for homemade). Simple white sandwich bread is perfect!
- ½ cup butter
- 2 cups onion ½" diced
- 2 cups celery ½" diced
- 2 cups mushrooms sliced
- Thyme fresh chopped
- Sage fresh chopped
- Rosemary fresh chopped
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 2 large eggs
- 1 ½-3 cups broth (chicken, turkey or vegetable)
- 1 tablespoon parsley fresh chopped for garnish

DIRECTIONS

1. Preheat the oven to 250 degrees.
2. Cut the bread into cubes, about ½" to ¾" cubed pieces, and lay them on a baking sheet in a single layer.
3. Bake in a 250-degree oven for about an hour, tossing them a few times to make sure they dry all the way through.
4. Remove bread from the oven and set aside. If you make these ahead of time, let them cool completely then transfer to an airtight container and store at room temperature for up to 1 week.

5. Preheat the oven to 350 degrees.
6. In a large pot over medium heat, add butter and melt. Add onion, celery and mushrooms and cook, stirring frequently, until the celery and onions are tender and translucent ~ about 8 minutes.
7. Add the herbs, salt and 1 ½ cups of the chicken broth.
8. Add eggs and whisk until combined.
9. Put the dry cubed bread into a large bowl and pour the broth and celery mixture over the top of the bread. Gently fold the ingredients together - the stuffing should be moist but there should be no standing liquid. If it seems a little dry, add up to ½ cup of the additional broth.
10. Butter a 9" x 13" baking dish, then spread the stuffing evenly into the prepared dish.
11. Bake in the preheated oven for 45-60 minutes, stirring gently every 15-20 minutes. The top should be lightly golden brown.
12. Remove from the oven and top with chopped fresh parsley before serving Immediately. Enjoy!