

Mushroom Stuffing

You Will Need:

- Large Baking Sheet
- Food Processor or Sharp Knife
- Deep Skillet
- Large Mixing Bowl
- 2 3 qt. casserole dishes
- 1 ½ one pound loaves of white bread, cubed
- 1 ½ bunches of celery, with leaves, coarsely chopped
- 3 sticks, 12 oz., unsalted butter
- 1 ½ onions, chopped
- 1 10 oz. package sliced white mushrooms
- 1 tbsp. kosher salt
- 3 tbsp. poultry seasoning
- 2 lg. eggs, beaten with 2 tbsp. water

Directions:

Preheat the oven to 250 degrees. Scatter bread cubes on a baking sheet, and bake, tossing occasionally until dried but not browned, about 40 minutes. Let cool. Increase oven temp. to 350 degrees.

Working in batches, pulse the celery in a food processor until chopped, not minced, or chop with a sharp knife.

In a deep skillet, melt butter over medium high heat. Add onions, cook about 10 minutes, until softened. Add celery and mushrooms and cook over high heat, stirring frequently, for 10 minutes. Add salt and poultry seasoning and stir until all is combined.

In a large bowl, toss the bread cubes with the beaten egg. Add the vegetable mixture and toss together.

Spoon the stuffing into 2 buttered 3 qt. casserole dishes and bake uncovered, 40 minutes.

Tip: You can bake the bread cubes the day before and store in an airtight container.