

# Chef Sally's Bread Stuffing w/Herbs



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

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Recipe from Chef Sally Cameron [www.AFoodCentricLife.com](http://www.AFoodCentricLife.com)

Serves 6-8

|   |  |                                 |
|---|--|---------------------------------|
| 1 1/2 pound loaf<br>artisan~style white bread   | 1 medium onion, died<br>small                                | 1 large beaten egg              |
| 1 medium leek, light green<br>& white part only | 4 large garlic cloves,<br>minced                             | 1/2c parsley, finely<br>chopped |
| 1 medium fennel bulb,<br>trimmed & diced small  | 3T olive oil   | 2t dried thyme                  |
| 3 large celery ribs, diced<br>small             | 1/2c milk (can use<br>chicken, turkey or<br>vegetable stock) | salt and pepper to taste        |

Trim crusts from bread slices and cut each slice into 1/2" to 3/4" cubes. Arrange cubes on rimmed baking sheets to dry, uncovered, for 18~24 hours. You can do this two days ahead and package the cubes in zip plastic bags or an airtight container. Cubes can be stored at room temperature or refrigerated until ready to use.

Trim dark green top and root end from the leek, saving the white and light green part. Slice the reserved leek in half lengthwise and run under cold water to clean out any sand or dirt. Cut the leek crosswise into thin pieces. Trim the stalks off the fennel top. Cut the bulb in half top to bottom. Slice the halves into long thin, strips, then crosswise into small dice. For the celery and onion, dice small. You can do these a day ahead, combine, and refrigerate until cooking time.

When ready to prepare the stuffing, heat the oven to 350 degrees. Heat the oil or oil/butter combination in a large sauté pan or large skillet until melted. Add the leek, fennel, celery and onion. Add a little salt and pepper. Cook until soft and translucent. Add the garlic and cook another 60 seconds. Remove the pan from the heat. Stir in the bread cubes, milk and herbs. Season with additional salt and pepper to taste.

Place stuffing into an oiled or buttered medium sized shallow casserole or baking dish and cover with foil. Bake for approximately 30~40 minutes. Then uncover and bake until the top is golden brown and the stuffing measures 165 degrees with a kitchen thermometer.

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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)