

## Traditional Stuffing

Makes six servings

6 cups of 1/2" cubed rustic bread (bags of cubed bread can be found in most bakeries during Thanksgiving)

1/4 cup (1/2 stick) unsalted butter

2 cups chopped onions (about 1 medium)

2 stalks celery chopped

2 Tablespoons chopped fresh Italian parsley

1 Tablespoons chopped fresh sage

1 Tablespoon chopped fresh thyme

1 large egg

1 teaspoons salt

1/2 teaspoon coarsely ground black pepper

1 cup chicken broth

Directions:

1. Preheat oven to 350°F. Butter an 8"x8" baking dish.
2. Place bread cubes on a half sheet pan. Place pan in the oven and bake until bread is crusty but not hard, 5 - 10 minutes total. Transfer to very large bowl and cool.
3. Place butter in a heavy large skillet over medium heat. When butter starts to get foamy, add onions and celery. Sauté until the vegetables are just turning translucent, about 5 minutes. Add all the herbs and sauté 1 minute longer.
4. Stir vegetable mixture into the toasted bread cubes.
5. In a small bowl, whisk together the egg, salt, pepper and 1/2 cup broth. Add egg mixture to the stuffing. Add additional broth if the stuffing is dry. Transfer stuffing mixture to the prepared baking dish.
6. Bake stuffing for 40 to 50 minutes until cooked through and crispy on top. Let stand 10 minutes.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia