

How to Make Stuffing

MAKES ABOUT 8 SIDE SERVINGS • PREP 20 MIN • BAKE ABOUT 40-50 MIN, PLUS DRYING BREAD

Ingredients

- 10 cups dry 3/4-inch bread cubes (about 1 pound)
- 6 tablespoons butter
- 1 medium onion finely diced
- 3 celery stalks diced
- 1 teaspoon dried rubbed sage
- 1 teaspoon dried thyme
- 1/2 teaspoon fine salt
- 1/2 teaspoon pepper
- 2 1/2-3 cups low-sodium turkey or chicken broth
- 2 large eggs, beaten

How to Make It

1. Use dry bread cubes. If fresh, spread on baking sheets and dry in a 250 F oven for about 30-45 minutes, stirring occasionally. Cool before adding eggs.
2. Heat oven to 350 F. Butter a 9-by-13-inch baking dish. Cook onion and celery in the butter over medium heat for 8-10 minutes until softened. Stir in herbs, salt, and pepper. Let cool until no longer hot.
3. Toss bread with vegetables. Whisk eggs into 2 1/2 cups broth. Fold into bread until evenly moistened but not swimming; add the remaining broth only if needed.
4. Transfer to the dish. Cover with foil and bake about 25 minutes. Uncover and bake another 15-25 minutes until browned and the center reaches 165 F.
5. Let stand 5-10 minutes before serving. Bake stuffing separately from the turkey for more predictable cooking.

Make ahead: Prepare dry bread and cooked vegetables separately a day ahead; refrigerate the vegetables. Mix with broth and eggs only when ready to bake. Alternatively, bake completely the day before, chill promptly in shallow containers, and reheat covered to 165 F. Do not refrigerate assembled uncooked stuffing overnight.

Jane’s Note

A separate baking dish gives you that golden top and makes the turkey easier to manage.

Make Ahead & Storage

Use cooked refrigerated stuffing within 3-4 days. Reheat to 165 F.

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