

Classic Stuffing

Classic Thanksgiving stuffing recipe with herbs, celery, and onions. Perfect traditional side dish that pairs beautifully with turkey and holiday meals.

15	45	60	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Classic Stuffing

Ingredients

- 8 slice bread
- 1 onion
- 1 celery
- 0.5 tbsp butter
- 2 tbsp parsley
- 1 tbsp sage
- 1 tbsp fresh oregano
- 1 cup turkey stock
- 0.5 cup walnut
- 0.5 cup almond
- 0.5 cup dry grape
- 1 egg

Instructions

- 1 Prepare the bread**

Preheat oven to 200°C (400°F). Cut 8 slices of bread into 1-inch cubes and spread on a large baking sheet. Toast for 8-10 minutes until lightly golden and crispy on the edges.
- 2** Remove toasted bread from oven and let cool completely while you prepare the other ingredients. Reduce oven temperature to 175°C (350°F).
- 3 Prepare the vegetables**

Dice 1 onion and 1 celery stalk into small, uniform pieces about ¼-inch in size. Finely chop enough fresh herbs to measure 0.5 tablespoon sage, 2 tablespoons parsley, and 1 tablespoon thyme.
- 4 Cook the aromatics**

Heat 2 tablespoons butter in a large skillet over medium heat until melted and foaming. Add diced onion and celery, cooking for 5-6 minutes until vegetables are softened and translucent.
- 5** Add 0.5 tablespoon sage and 1 tablespoon thyme to the skillet. Cook for 1 minute until fragrant, then remove from heat.

6 Combine the stuffing

Transfer toasted bread cubes to a large mixing bowl. Add the cooked vegetable mixture and 2 tablespoons chopped parsley, tossing everything together with your hands.

7 Beat 1 egg in a small bowl, then pour over the bread mixture. Gradually add 1 cup warm broth while stirring, adding just enough liquid so the bread is moist but not soggy.

8 Bake the stuffing

Butter a 9x13-inch baking dish and transfer the stuffing mixture into it, spreading evenly. Bake for 25-30 minutes until the top is golden brown and set when gently pressed in the center.

Tips

Use day-old bread for the best texture - fresh bread will become too mushy when mixed with the liquid ingredients.

Toast the bread cubes in the oven until golden brown to create a sturdy base that won't fall apart during mixing and baking.

Sauté the vegetables until they're softened and fragrant to develop maximum flavor before adding to the bread mixture.

Add the broth gradually while mixing to control the moisture level - you want the bread moist but not soggy.

Beat the egg before adding it to ensure even distribution throughout the stuffing mixture.

Let the stuffing rest for 10-15 minutes after mixing to allow the bread to fully absorb the liquids.

Cover with foil if the top browns too quickly during baking, then uncover for the last 10 minutes for a crispy finish.

Use a light hand when mixing to avoid compacting the stuffing, which can result in a dense, heavy texture.