

Şükran Günü Ekmekli Dolma

Traditional Turkish Thanksgiving stuffing with bread cubes, herbs, vegetables and turkey broth. A perfect fusion of Turkish and American flavors for holidays.

15

HAZIRLIK DK

45

PIŞIRME DK

60

TOPLAM DK

6

PORSİYON

Medium

ZORLUK

Şükran Günü Ekmekli Dolma

Malzemeler

- 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

Yapılış

- Prepare the bread**

Preheat oven to 200°C (400°F). Cut 8 slices of bread into 1.25cm (½-inch) cubes and spread on a baking sheet. Toast for 10-12 minutes until golden brown and crispy. Cool completely on the pan.
- Prepare vegetables and herbs**

Dice 1 onion and 1 celery stalk into 6mm (¼-inch) pieces. Finely chop enough fresh herbs to make 1 tablespoon total. Set aside.
- Cook the vegetables**

Heat ½ tablespoon butter in a large skillet over medium heat. Add the diced onion and celery, cooking for 5-7 minutes until softened and translucent. Remove from heat and let cool completely.
- Make the stuffing base**

Combine the toasted bread cubes, cooled vegetables, 1 tablespoon chopped herbs, ½ cup nuts, and ½ cup dried cranberries in a large bowl. Toss gently to distribute evenly.
- Beat 1 egg thoroughly in a small bowl. Pour over the bread mixture and stir gently to coat.**

- 6 Gradually add 1 cup turkey broth, ¼ cup at a time, stirring gently after each addition until the bread is evenly moistened but not soggy. Season with salt and pepper to taste.
- 7 **Bake the stuffing**
Reduce oven temperature to 190°C (375°F). Transfer mixture to a greased 20x20cm (8x8-inch) baking dish and spread evenly. Bake for 25-30 minutes until the top is golden brown and the internal temperature reaches 74°C (165°F).
- 8 Let rest for 5 minutes before serving. Serve hot directly from the baking dish.

?puçlar?

Toast bread cubes until they're golden but not overly crispy - they should still have some give when pressed, as they'll continue to firm up during baking.

Let the sautéed vegetables cool completely before mixing with bread to prevent the bread from becoming soggy and to avoid cooking the egg prematurely.

Add the turkey broth gradually while stirring gently - you want the bread to be evenly moistened but not swimming in liquid.

Beat the egg thoroughly before adding it to ensure even distribution throughout the mixture and proper binding.

Test the seasoning before baking by tasting a small portion - you can adjust salt, pepper, and herbs as needed.

Cover with foil if the top browns too quickly during baking, then remove the foil for the last 10 minutes to crisp the surface.

Use a greased baking dish to prevent sticking and ensure easy serving and cleanup.

Let the stuffing rest for 5 minutes after baking to allow it to set up properly before serving.