

Dan's Ultimate Stuffing

- 1 lb sausage and/or bacon, chopped
- 1 lb mushrooms, chopped
- 1 cup water chestnuts, diced
- butter (if needed)
- ½ loaf Challah bread (aged 1 day for firmness), cut into ¾ inch cubes
- ½ loaf Ciabatta bread (aged 1 day for firmness), cut into ¾ inch cubes
- ¼ bag/stalk celery, chopped
- 1 large carrot, peeled and chopped
- 1 large onion, chopped
- 3 cloves garlic, crushed
- 3 eggs, beaten
- 1 large aluminum trays (buttered or oiled) 18x12x4
- 1 quart chicken broth
- 2 tbs Italian seasoning



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html

Preheat oven to 350°.

Brown the sausage; use a slotted spoon to save the fat. Sauté onions, garlic, celery, and carrots in the saved fat with half the Italian seasoning; add butter if needed (10-15 minutes). 5 minutes before vegetables are done, add the mushrooms and water chestnuts and season with salt and pepper. Vegetables should be tender, mushrooms should be brown.

In a huge bowl, combine bread cubes, eggs, and second half of Italian seasoning. Hand mix until bread cubes have absorbed all the egg. Add vegetables and meat, thoroughly mix. Pour chicken stock over mixture to moisten (less than 1 quart may be needed). Cover with buttered foil. Bake at 350° for 30 minutes, then uncover and bake until top is crisp and golden (about 15 minutes).

Makes one whole tray of stuffing, enough to feed about 12

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