

BUTTERED STUFFING with MUSHROOMS

8 servings

If you're "bored" with the classic stuffing but don't want to add meat, mushrooms are here for you. While it's normally annoying how much water mushrooms give off when cooked, here, it's used to our advantage and keeps the stuffing from drying out. If you want to make a vegan stuffing, this is the one for you—just leave out the egg and sub the butter for more olive oil or a plant-based butter alternative.

1 loaf crusty bread (about 1 pound), such as ciabatta or sourdough, torn into 1 1/2-inch pieces

4 tablespoons unsalted butter, plant-based butter or olive oil

4 tablespoons olive oil

2 large leeks, white and light green parts thinly sliced

Kosher salt

Freshly ground black pepper

1 ½ pounds mushrooms, such as cremini, maitake, shiitake, and/or oyster, cut into bite-size pieces

¼ cup fresh oregano, thyme, or marjoram, coarsely chopped

½ cup dry white wine, such as Sauvignon Blanc or Pinot Gris

2 – 2.5 cups vegetable, turkey or chicken broth

1 large egg

1 cup parsley leaves and tender stems, finely chopped

1. If possible, dry bread pieces overnight on a rimmed baking sheet. If not, toast in a 300°F oven 15 to 20 minutes until the outsides are just lightly toasted, tossing once or twice.
2. Heat 6 Tbsp. butter and the olive oil in a large skillet over medium. Add leeks. Season with salt and black pepper. Cook 10 to 12 minutes or until leeks are totally softened and starting to brown, stirring occasionally.
3. Add mushrooms. Season with salt and pepper. Increase heat to medium-high. Cook 12 to 15 minutes more or until mushrooms and leeks are completely softened and deeply browned, stirring occasionally.
4. Add oregano and wine. Using a wooden spoon, scrape up any browned bits on the bottom of skillet. Let simmer 3 to 4 minutes or until wine is mostly evaporated. Remove from heat.
5. In a large bowl whisk together chicken broth and egg. Season with salt and pepper. Add dried bread, parsley, and mushroom mixture. Toss to coat evenly. (It should look a bit like uncooked bread pudding.)
6. Preheat oven to 425°F. Transfer mixture to a 2-quart baking dish. Cover with foil. Bake 15 to 20 minutes.
7. Remove foil. Dot top of stuffing with remaining 2 tablespoons butter. Return to oven. Bake about 20 minutes more or until edges and top are crispy and golden brown.