Bread Stuffing (Baked in a Dish)

Holiday · Make-ahead · Serves a crowd · Serves 10–12

Ken's note: TBD

From-scratch herb stuffing, baked in a dish so the top gets crisp. It's safer and easier than stuffing the bird, and you can assemble it a day ahead.

Ingredients

- 1 lb crusty white bread or country loaf, in ¾-inch cubes (about 12 cups)
- 8 Tbsp (1 stick) butter, plus more for the dish
- 2 large onions, diced
- 4 celery stalks, diced
- 3 garlic cloves, minced
- 2 Tbsp chopped fresh sage (or 2 tsp dried)
- 1 Tbsp chopped fresh thyme
- ¼ cup chopped parsley
- 2–2½ cups Chicken Stock (or turkey stock), warm
- 2 large eggs, beaten
- Salt and black pepper

Method

1. Dry the bread: spread the cubes on two sheet pans and bake at 275°F for 40–50 minutes, stirring once, until dry and crisp but not browned (or leave them out overnight). Put them in a very large bowl.
2. Melt the butter in a large skillet over medium heat. Cook the onion and celery with a pinch of salt until soft, 10–12 minutes. Add the garlic, sage, and thyme for 1 minute. Scrape over the bread, add the parsley, and toss.
3. Whisk 2 cups of the warm stock with the eggs and pour over, tossing gently until the bread is moist but not soggy, adding more stock if it's very dry. Season with pepper, taste, and salt at the end (the stock is salty).
4. Heat the oven to 375°F. Spoon the stuffing into a buttered 9×13-inch baking dish. Cover with foil and bake 25 minutes, then uncover and bake 20–25 minutes more, until golden and crisp on top. Make ahead: assemble the dish a day ahead, refrigerate, and add 10 minutes to the baking time.

Notes

Variations

- **Sausage and apple:** brown 1 lb Italian sausage (casings removed) and add it with 2 diced apples, cooked with the onions.
- **Mushroom and herb:** brown 1 lb sliced mushrooms in butter first and mix them in, with a splash of white wine in place of ¼ cup of the stock.