

Freezer-Bread Stuffing with Pecans

Makes 10-12 servings

Never the same twice; you'll use those excellent pieces of left over bread in the freezer and create an excellent and interesting stuffing each time. Rustic breads and baguettes work best but do throw in the ends of sandwich bread (that the kids won't eat) and walnut or olive or rosemary bread works wonderfully.

Ingredients

1 stick	Unsalted Butter- or ½ C Olive Oil
1 ½ large	Yellow Onion- sliced thin
3 large clove	Garlic –crushed and minced
2 C	Pecans –chopped
16 C	Bread cubes –cut into 1/3" dice
¼ C	Fresh Sage –chiffinode
½ C	Italian Parsley –chopped
To taste	Kosher Salt
To taste	Fresh Ground Black Pepper
2 C +	Turkey or Chicken Stock (Broth)

Method

Preheat Oven to 400-500 degrees

- Sauté the onion and garlic in the butter or oil, over medium heat for 5-6 minutes; until they begin to soften.
- Add the pecans, stirring to heat them through.
- Put the bread into a large bowl and add the onion mixture, mixing well. Add the sage, Italian parsley, salt and pepper to taste. Toss well.
- Add the stock and toss; the stuffing should be slightly damp so add more as necessary. The denser the bread the more stock you will need to add.
- Put as much of the stuffing in the bird as you can and then put the rest in a baking dish, adding a bit more stock to make it moist. Cover with foil.
- Bake just inside the oven door for 20 minutes or until heated through. Remove the foil and finish the stuffing in the middle of the oven (finishing zone), for 3-5 minutes until it is browned on top.

Notes:

It is important to note you can finish the stuffing at whatever temperature the oven is running at the time you are ready to brown and finish the stuffing.



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