FOOD BANK
OF NORTHEAST GEORGIA

SOURDOUGH STUFFING WITH WILD MUSHROOMS & SAGE

Serves: **8–10**
Prep Time: **25 minutes**
Cook Time: **45 minutes**
Oven: **375°F**



Ingredients

- **1 large** loaf artisanal sourdough bread, cut into 1-inch cubes (about 10 cups)
- **1 pound** mixed mushrooms, such as cremini, shiitake, and oyster, sliced
- **2 large** leeks, white and light green parts only, thoroughly washed and sliced
- **3** stalks celery, diced
- **4 tablespoons** unsalted butter
- **3 cups** chicken or vegetable broth
- **2 large** eggs
- **2 tablespoons** fresh sage, finely chopped
- **1 tablespoon** fresh thyme leaves
- **1 teaspoons** kosher salt, divided
- **½ teaspoon** freshly ground black pepper

Instructions

1. **Dry the bread.** Preheat the oven to 300°F. Spread the bread cubes evenly over one or two sheet pans. Bake for about 20 minutes, stirring once or twice, until the bread is dry and lightly toasted. Alternatively, leave the cubed bread uncovered at room temperature overnight.
2. **Brown the mushrooms.** Increase the oven temperature to 375°F. Melt the butter in a large skillet over medium-high heat. Add the mushrooms in a single layer, working in batches if necessary. Allow them to cook undisturbed for 3–4 minutes before stirring. Continue cooking until golden brown and most of their moisture has evaporated.
3. **Cook the vegetables.** Add the leeks and celery to the mushrooms. Cook for 6–8 minutes, stirring occasionally, until the vegetables are tender. Add the sage, salt, pepper and thyme during the final minute of cooking.

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GRUYÈRE & ROASTED GARLIC POTATO GRATIN

Instructions (Cont.)

4. **Combine with the bread.** Place the dried bread cubes in a very large bowl. Add the warm mushroom mixture and gently toss to distribute the vegetables and herbs.
5. Prepare the custard. In a separate bowl, whisk together the broth and eggs. Season with the remaining salt and pepper.
6. **Moisten the stuffing.** Slowly pour the broth mixture over the bread, gently tossing as you go. The bread should be moist but not soggy.
7. **Let it absorb.** Allow the mixture to stand for about 10 minutes so the bread can absorb the broth evenly.
8. **Bake.** Transfer the stuffing to a lightly buttered 9-by-13-inch baking dish. Cover tightly with foil and bake for 30 minutes. Remove the foil and bake for another 15 minutes, or until the top is golden brown and crisp.
9. **Rest and serve.** Let the stuffing rest for 5–10 minutes before serving.

Chef's Tips

- **Dry bread is essential:** Fresh bread tends to become mushy. The goal is to remove moisture while maintaining enough structure to absorb the flavorful broth.
- **Brown the mushrooms well:** Don't stir them constantly. Giving them contact with the hot pan allows them to develop deep, savory flavor.
- **Wash leeks carefully:** Dirt often collects between the layers. Slice them first, then rinse thoroughly.
- **Add broth gradually:** You may not need every drop. The finished stuffing should be moist and cohesive, but not wet.
- **For extra crispness:** Bake the stuffing uncovered for an additional 5–10 minutes.
- **For a richer stuffing:** Substitute some of the broth with additional melted butter or use a combination of chicken broth and turkey stock.

Teaching Point: Flavor in Stuffing

The secret to exceptional stuffing is **layering flavor and controlling moisture.** Dry bread acts like a sponge, absorbing the broth, herbs, butter, and savory mushroom juices. Browning the mushrooms first concentrates their flavor, while fresh sage and thyme add the classic aromatic character associated with traditional stuffing.