

Alex Guarnaschelli's "Miles Standish" Stuffing

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Servings: 12

*3 tablespoons unsalted butter, plus
more for the bread*

*3 onions, halved and cut into thin
slices*

8 stalks celery, cut into thin slices

12 slices white sandwich bread

Kosher salt

freshly ground white pepper

2 tablespoons fresh thyme

*10 fresh sage leaves, cut into thin
strips*

1 teaspoon dried rosemary

*10 ounces pepperoni sausage, skin
removed and cut into small cubes*

1 pound bulk pork breakfast sausage

*1 pound mozzarella cheese, cut into
3/4-inch cubes*

*1 cup low-sodium chicken stock,
beated*

Preparation Time: 30 minutes

Preheat the oven to 375 degrees.

In a large skillet over medium heat, melt two tablespoons of the butter. Add the onions and celery and cook until translucent, about 5 minutes. Transfer the contents to a bowl and set aside.

Arrange the bread slices in a single layer on a baking sheet and toast in the oven, turning once, until light brown. While the toast is hot, lightly spread both sides with butter. Cut the toast into one-inch squares and transfer to a large bowl. Add salt and pepper to taste, then add the thyme, sage and rosemary. Toss and set aside.

Heat a large skillet over high heat. Add the remaining one tablespoon of butter, then add the pepperoni pieces and cook, stirring, for 2 to 3 minutes. Drain on paper towels. Add the sausage to the skillet and cook, stirring, until browned, about 10 minutes.

Add the celery and onion mixture, pepperoni, sausage and mozzarella to the bowl with the bread. Mix to combine, then add the chicken stock to moisten all of the ingredients. Toss.

Pour the mixture into a three-quart baking dish and cover with foil. Bake for 30 minutes. Remove the foil and continue baking until golden brown, about 20 more minutes.

Start to Finish Time: 1 hour 20 minutes

Per Serving (excluding unknown items): 279 Calories; 23g Fat (73.1% calories from fat); 14g Protein; 5g Carbohydrate; 1g Dietary Fiber; 60mg Cholesterol; 663mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	279	Vitamin B6 (mg):	.1mg
% Calories from Fat:	73.1%	Vitamin B12 (mcg):	.9mcg
% Calories from Carbohydrates:	7.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	19.6%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	23g	Folacin (mcg):	17mcg
Saturated Fat (g):	12g	Niacin (mg):	1mg
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	60mg	% Refused:	0.0%
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	14g	Lean Meat:	2
Sodium (mg):	663mg	Vegetable:	1/2
Potassium (mg):	234mg	Fruit:	0
Calcium (mg):	240mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	3 1/2
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	508IU		
Vitamin A (r.e.):	135RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 279 **Calories from Fat:** 204

% Daily Values*

Total Fat 23g	35%
Saturated Fat 12g	58%
Cholesterol 60mg	20%
Sodium 663mg	28%
Total Carbohydrates 5g	2%
Dietary Fiber 1g	4%
Protein 14g	
Vitamin A	10%
Vitamin C	7%
Calcium	24%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.