

# Basic Thanksgiving Dressing

Ree Drummond - "The Pioneer Woman Cooks: A Year of Holidays"  
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## Servings: 16

1 loaf or round corn bread  
1 loaf French or Italian bread  
1 loaf ciabatta or other crusty artisan bread  
1/2 cup (1 stick) butter  
1 large onion, chopped  
5 stalks celery, chopped  
6 cups low-sodium chicken broth, plus more if necessary  
1/2 bunch parsley, chopped  
1/2 teaspoon dried basil  
1/2 teaspoon dried thyme  
1 tablespoon fresh rosemary, minced  
Kosher salt  
freshly ground pepper

## Preparation Time: 30 minutes

On the day before Thanksgiving: Cut the corn bread, French bread and ciabatta into one-inch cubes. Lay all of the bread on baking sheets and leave on the counter to completely dry out.

When ready to make the dressing, preheat the oven to 375 degrees.

In a large skillet over medium-high heat, melt the butter. Throw in the onion and celery, stir for 4 to 5 minutes until soft.

Pour in the chicken broth. Add the parsley, basil, thyme and rosemary. Season with salt and pepper. Stir and let cook for another couple of minutes then turn off the heat.

In a huge bowl, combine all of the bread cubes. Spoon the broth mixture over the top using a ladle. Keep adding the broth mixture, tossing as you go, until it is all mixed in.

Add more salt and pepper, toss it around and taste to check the seasoning. If you prefer to moisten the dressing, splash in a little more broth until it reaches a consistency that you like. Pile the dressing into a large casserole dish.

Bake, uncovered, until golden, 20 to 25 minutes.

Start to Finish Time: 50 minutes

## Variations:

\*\*\* Add three peeled, finely diced carrots to the skillet with the onion and celery.

\*\*\* Add 1/2 teaspoon of ground sage with the other herbs.

\*\*\* Add 1/4 teaspoon of ground turmeric to add a slight golden color to the dressing.

\*\*\* Add chopped cooked bacon to the bowl with the bread crumbs and herb mixture.

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Per Serving (excluding unknown items): 42 Calories; 4g Fat (57.7% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 56mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.

## Per Serving Nutritional Analysis

Calories (kcal):	42	Vitamin B6 (mg):	trace
% Calories from Fat:	57.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	12.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	29.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	4g	Folacin (mcg):	12mcg
Saturated Fat (g):	2g	Niacin (mg):	2mg
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	8mg	% Refuse:	0%
Carbohydrate (g):	2g	<b>Food Exchanges</b>	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	4g	Lean Meat:	1/2
Sodium (mg):	56mg	Vegetable:	0
Potassium (mg):	116mg	Fruit:	0
Calcium (mg):	18mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	232IU		
Vitamin A (r.e.):	39RE		

## Nutrition Facts

Servings per Recipe: 16

### Amount Per Serving

**Calories** 42 Calories from Fat: 24

### % Daily Values\*

<b>Total Fat</b> 4g	6%
Saturated Fat 2g	9%
<b>Cholesterol</b> 8mg	3%
<b>Sodium</b> 56mg	2%
<b>Total Carbohydrates</b> 2g	1%
Dietary Fiber trace	2%
<b>Protein</b> 4g	
<b>Vitamin A</b>	5%
<b>Vitamin C</b>	6%
<b>Calcium</b>	2%
<b>Iron</b>	4%

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