

Bobby Flay's Wild Mushroom-Bacon Sourdough Dressing

Bobby Flay

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Servings: 8

1 1/4 pounds (12 cups) sourdough bread, crusts removed, cut into 1/2-inch cubes
1/2 pound shiitake mushrooms, stems removed, caps roughly chopped
1/2 pound oyster mushrooms, roughly chopped
1/2 pound cremini mushrooms, thinly sliced
1/4 cup canola oil
Kosher salt and freshly ground pepper
3/4 pound slab bacon, cut into 1/2-inch dice
1 large Spanish onion, finely diced
5 cloves garlic, finely chopped
3 to 5 cups homemade chicken stock OR canned low-sodium chicken broth
2 tablespoons fresh sage, finely chopped
2 tablespoons fresh thyme, finely chopped
1/2 cup fresh parsley, chopped
2 large eggs, lightly beaten
unsalted butter for the baking dish

Preparation Time: 30 minutes

Preheat the oven to 350 degrees.

Spread the bread cubes in an even layer on a large baking sheet and bake, stirring a few times, until light golden brown, about 12 minutes.

Allow to cool and then transfer to a very large bowl.

Increase the oven temperature to 375 degrees. Combine the mushrooms on a large baking sheet, toss with three tablespoons of canola oil and season with salt and pepper. Roast in the oven, stirring several times, until soft and golden brown, about 25 minutes.

Meanwhile, heat the remaining one tablespoon of oil in a large high-sided saute' pan over medium heat. Add the bacon and cook, stirring occasionally, until the fat has rendered, about 10 minutes. Remove with a slotted spoon to a paper towel-lined plate.

Pour off all but about two tablespoons of the fat from the pan and place it back on the stove over high heat. Add the onion and cook, stirring until soft, about 4 minutes. Add the garlic and cook for 1 minute. Add three cups of the chicken stock and the herbs, season with salt and pepper and bring to a simmer.

Add the mushrooms to the bowl with the bread, then add the stock mixture, the bacon and the eggs; season with salt and pepper and gently stir until combined. The mixture should be very wet; add more stock if needed. Butter a 13x9-inch baking dish. Add the stuffing and cover with foil. Bake for 20 minutes, then remove the foil and continue baking until golden brown, 30 to 40 more minutes. Remove from the oven and let cool for 10 minutes before serving.

Start to Finish Time: 1 hour 50 minutes

Per Serving (excluding unknown items): 357 Calories; 29g Fat (73.9% calories from fat); 17g Protein; 7g Carbohydrate; 1g Dietary Fiber; 89mg Cholesterol; 732mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1 Vegetable; 4 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	357	Vitamin B6 (mg):	.2mg
% Calories from Fat:	73.9%	Vitamin B12 (mcg):	.9mcg
% Calories from Carbohydrates:	7.7%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	18.5%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	29g	Folacin (mcg):	32mcg
Saturated Fat (g):	8g	Niacin (mg):	4mg
Monounsaturated Fat (g):	15g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	5g	Alcohol (kcal):	0
Cholesterol (mg):	89mg	% Refused:	0 0%
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	17g	Lean Meat:	2
Sodium (mg):	732mg	Vegetable:	1
Potassium (mg):	435mg	Fruit:	0
Calcium (mg):	33mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	4 1/2
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	22mg		
Vitamin A (i.u.):	304IU		
Vitamin A (r.e.):	42RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 357 **Calories from Fat:** 264

% Daily Values*

Total Fat 29g	45%
Saturated Fat 8g	42%
Cholesterol 89mg	30%
Sodium 732mg	31%
Total Carbohydrates 7g	2%
Dietary Fiber 1g	6%
Protein 17g	

Vitamin A	6%
Vitamin C	37%
Calcium	3%

Iron

11%

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