
Fennel, Pear and Chestnut Stuffing

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Preparation Time: 25 minutes

Start to Finish Time: 1 hour 15 minutes

1 1/2 sticks (12 tablespoons) unsalted butter, plus more for the pan

2 large (1 cup) shallots, chopped

1 large bulb fennel, trimmed, cored and chopped

Kosher salt

freshly ground black pepper

1 tablespoon fresh thyme, chopped

2 teaspoons fennel seeds

3 cups low-sodium chicken broth

4 ounces (3/4 cup) dried pears, roughly chopped

6 ounces (1 cup) cooked and peeled chestnuts, roughly chopped

2 large eggs

1/4 cup fresh parsley, chopped

16 cups (one pound, twelve ounces) day-old semolina bread

Preheat the oven to 375 degrees. Butter a 9-x-13-inch or other three-quart baking dish.

Melt one stick of butter in a large skillet over medium heat. Add the shallots and fennel. Cook, stirring, until softened, 8 to 10 minutes. Season with one teaspoon of salt and a few grinds of pepper. Stir in the thyme and fennel seeds. Cook for 1 minute. Add the broth, dried pears and chestnuts. Bring to a simmer and cook until the pears begin to soften, 2 to 3 minutes. Remove from the heat.

Whisk the eggs, parsley, 1/2 teaspoon of salt and a few grinds of pepper in a large bowl. Add the cubed bread, then pour the broth mixture on top. Stir to coat and evenly moisten the bread. Transfer to the baking dish and dot with the remaining four teaspoons of butter. Cover loosely with foil and bake for 30 minutes. Then uncover and continue baking until crisp and golden on top, about 20 more minutes.

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 3407 Calories; 161g Fat (38.2% calories from fat); 63g Protein; 522g Carbohydrate; 59g Dietary Fiber; 796mg Cholesterol; 382mg Sodium. Exchanges: 1/2 Grain(Starch); 5 1/2 Lean Meat; 1 Vegetable; 32 1/2 Fruit; 28 1/2 Fat.