

Mushroom-Sourdough Stuffing

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Servings: 8

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 30 minutes

1 1/2 sticks (12 tablespoons) unsalted butter

unsalted butter (for the dish)

5 cups low-sodium chicken broth

1 ounce dried porcini mushrooms

1 1/2 pounds mixed fresh wild mushrooms (such as shiitake and oyster), trimmed and sliced

Kosher salt

freshly ground black pepper

6 large shallots, chopped

3 cloves garlic, minced

2 tablespoons fresh thyme, chopped

2 large eggs

1/4 cup fresh chives, chopped

16 cups (about two pounds) stale 1/2-inch sourdough bread cubes

Preheat the oven to 350 degrees. Butter a three-quart baking dish.

In a medium saucepan, bring the chicken broth and dried porcinis to a boil. Reduce the heat and simmer until the broth takes on a strong mushroom flavor, about 15 minutes. Strain the liquid through a fine-mesh sieve into a large liquid measuring cup or bowl. Chop the porcinis and set aside.

Meanwhile, in a large skillet over medium-high heat, melt four tablespoons of butter. Add the wild mushrooms and cook, undisturbed, until starting to brown, about 5 minutes. Continue to cook, stirring occasionally, until well browned and tender, 5 to 7 minutes. Season with salt and pepper. Remove to a plate.

Add six tablespoons of butter, the shallots, garlic and thyme to the skillet. Cook, stirring, until the shallots are tender and lightly browned, 4 to 5 minutes. Add the wild mushrooms, porcinis, reserved mushroom liquid, one teaspoon of salt and a few grinds of pepper. Bring to a simmer. remove from the heat.

In a large bowl, whisk the eggs with two tablespoons of chives. Add the bread cubes and mushroom mixture. Toss until evenly combined. Transfer to the prepared baking dish. Dot with the remaining two tablespoons of butter. Cover with foil.

Bake the stuffing until hot, about 30 minutes. Uncover. Bake until golden brown, about 20 minutes. Let cool at least 15 minutes before serving.

Sprinkle with the remaining two tablespoonfuls of chives.

Per Serving (excluding unknown items): 208 Calories; 20g Fat (75.0% calories from fat); 9g Protein; 6g Carbohydrate; 1g Dietary Fiber; 100mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 3 1/2 Fat.