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Sourdough Bread Stuffing

with Turkey Sausage and Cranberries

Stuffing can be as varied as the regions it's served in. From traditional oyster stuffing in New England to corn dressing from the South, what stays the same is the love put into it! I make my stuffing with toasted sourdough, savory sausage, and tangy dried cranberries, the ingredients and flavors of my childhood kitchen!

Note: For food safety I bake my stuffing outside the turkey. To bring back the extra flavor lost by not cooking stuffing inside the bird, I use a poultry bone broth to moisten the ingredients before baking.

Ingredients

For the Bread Croutons

- 1 sourdough boule (slightly stale preferred!) (about 600 g)
- ¼ cup (60 g) butter, melted
- 2 teaspoons (7.5 g) garlic powder
- 2 teaspoons (1.5 g) dried parsley
- 2 tablespoons (30 ml) olive oil
- 3 teaspoons (6 g) Bell's Seasoning (this is a poultry seasoning containing rosemary, oregano, sage, ginger, marjoram, thyme, and pepper)
- pinch (1.2 g) kosher salt
- freshly ground pepper

For the Stuffing

- 3 stalks (180 g) celery, trimmed
- 2 large (250 g) carrots, peeled

1 medium (160 g) yellow onion, peeled
16 ounces (450 g) turkey breakfast sausage (uncooked)
2 cloves (10 g) fresh garlic
1 tablespoon (5 g) fresh sage, chopped
4 sprigs (0.5 g) fresh thyme leaves, stems removed
1 spring fresh rosemary, stems removed
1 cup (160 g) dried unsweetened cranberries
½–1 cup (120–240 ml) chicken bone broth or rich turkey stock
1 tablespoon (15 ml) olive oil
kosher salt
freshly ground black pepper

To Make the Bread Croutons

1. Preheat the oven to 375°F and reserve a large baking tray.
2. _ Slice and cube your bread into 1-inch (5 cm) cubes or hand-tear the bread into bite-sized pieces. Add to a large mixing bowl.
3. _ Melt the butter and mix with the olive oil, then add to the bread. Toss to coat.
4. _ Sprinkle on the Bell's seasoning and a generous pinch of kosher salt and pepper. Again, toss to coat.
5. _ Spread the bread in a single layer on the large baking tray and place into the oven for 10 minutes.
6. _ After 10 minutes, flip the bread cubes over and bake for an additional 10 minutes.
7. Let cool.

To Make the Stuffing

1. _ Dice the celery, carrots, and onion. Mince the garlic cloves and destem your herbs.
2. _ Set a large frying pan on high heat and add the turkey sausage. As the sausages cook, break them up into a crumble.
3. _ After fully cooking, set aside in a bowl but keep the drippings in the pan.
4. _ In the same pan that you cooked the turkey sausages, add 1 tablespoon of olive oil and reheat to medium-high heat.
5. _ Once hot, add the vegetables, garlic, and herbs to the pan. Add a generous pinch of salt and cook.
6. _ Stirring often, cook the vegetables until slightly wilted, watching for overbrowning. About 5–7 minutes.
7. _ Next, add the dried cranberries and cooked sausage to the pan. Let cook for 3 minutes while stirring.
8. Remove the pan from the heat.

To Assemble

1. _ In a large bowl, mix together the toasted bread cubes and cooked ingredients. Stir well with a large wooden spoon.
2. _ Grease a large casserole dish and add the bread stuffing mixture. Spread into an even layer.
3. _ Pour your stock or bone broth over top, but don't mix again. It will spread out naturally (if you have made the dish earlier and refrigerated, let it return to room temperature before baking).
4. Bake in a 375°F oven for 25 minutes.
5. Remove from the oven to a cooling rack.

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