



Classic Dressing

Ingredients

12 tablespoons unsalted butter
4 onions, (2 pounds), peeled and cut into 1/4-inch dice
16 celery stalks, cut into 1/4-inch dice
10 large fresh sage leaves, chopped, or 2 teaspoons crushed dried sage
6 cups canned low sodium chicken broth
2 loaves stale white bread, (about 36 slices), crust on, cut into 1-inch cubes
2 teaspoons salt
4 teaspoons freshly ground black pepper
3 cups (about 2 bunches) fresh coarsely chopped flat-leaf parsley, leaves
2 cups pecans, toasted and chopped

Directions

Grease a 2.5 quart casserole or a 14 inch oval baking dish or an 11 x 13 baking dish.
Preheat oven to 375.

Melt butter in a large skillet. Add onions and celery, and cook over medium heat until onions are translucent, about 10 minutes. Add sage, stir to combine, and cook 3 to 4 minutes. Add 1/2 cup stock, and stir well. Cook for about 5 minutes, until liquid has reduced by half.

Transfer onion mixture to a large mixing bowl. Add all remaining ingredients, including the remaining stock; mix to combine. (At this point the stuffing can be made ahead and kept in the refrigerator for up to two days before Thanksgiving.)

Put the entire mixture into a baking dish and bake in a 375 oven for about 30 minutes until the top is brown and a little crispy.

Makes about 12 servings.