



for Thanksgiving

Rustic Bread Stuffing with Dried Cherries, Hazelnuts and Oyster Mushrooms

Side Dish

Source: Chef Tom Douglas

Ingredients:

- 1 loaf European style rustic bread, about 1 to 1¼ pounds
- 3 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 8 tablespoons (1 stick) unsalted butter, plus more for buttering the pan
- ½ cup finely chopped shallots
- 1 pound oyster mushrooms, stems trimmed, and roughly chopped
- ⅔ cup toasted and chopped hazelnuts (see note)
- ⅔ cup dried cherries or dried cranberries, soaked in hot water 15 minutes and drained
- ⅓ cup finely chopped parsley
- ¼ cup sliced chives
- 2 tablespoons finely chopped fresh thyme
- 2 teaspoons grated orange zest
- 2 cups turkey or chicken stock, hot

Method:

1. Preheat the oven to 375° F. Butter a large shallow baking dish, such as a 9x13-inch pan, and set aside.
2. Use a serrated knife to slice both ends off the bread, then slice off the heaviest and thickest parts of the crust (Note: slice off the bottom crust plus any very thick parts or ridges from the top crust, but don't worry about removing every bit of the crust), then cut the bread into 1 to 1½ inch chunks. You should have about 10 to 12 cups of bread cubes. Put the bread in a bowl, drizzle with the olive oil, toss, and season to taste with salt and pepper. Spread the bread out on a rimmed baking sheet and toast until golden, about 20 minutes, stirring occasionally. Remove the pan from the oven and set aside. Reduce the oven temperature to 350°F.
3. Melt the butter in a large skillet over medium-high heat. Add the shallot and cook a minute or two until softened. Add the mushrooms and cook, stirring

occasionally, until softened and lightly browned, about 8 to 10 minutes, seasoning to taste with salt and pepper.

4. In a large bowl, combine the bread, mushroom-shallot mixture, hazelnuts, cranberries, herbs, and orange zest. (Note: when adding the mushrooms, be sure to scrape all the butter and mushroom juices from the skillet into the bowl using a rubber spatula.) Gradually add the chicken stock, stirring so the bread will absorb most of the stock. Season to taste with salt and pepper. Spread the stuffing in the prepared pan and cover with foil. Bake the stuffing for 25 minutes, then remove the foil and bake another 35 minutes until the top is crusty and golden.
5. Remove the pan from the oven and serve.

Note: to toast hazelnuts, place them on a baking sheet in a preheated 350°F oven for 10 to 15 minutes until lightly browned and fragrant. After roasting the hazelnuts, while they are still warm, rub them against each other in a clean dish towel to remove as much of the thin, papery skins as possible.