

GUASTELLO'S VILLAGE MARKET

The New Classic Stuffing

Serves 8

Ingredients

¾ cup (1½ sticks) unsalted butter, cut into pieces, divided, plus more
10 cups coarsely torn sourdough bread, dried out overnight
⅓ cup blanched hazelnuts
3 tablespoons olive oil
12 ounces hot or sweet Italian sausage, casings removed
2 onions, chopped
4 celery stalks, chopped
1 fennel bulb, chopped
2 tablespoons chopped sage
Kosher salt, freshly ground pepper
½ cup dry white wine
2 large eggs, beaten to blend
2 cups turkey or chicken stock (preferably homemade), plus more

Instructions:

Preheat oven to 350°. Butter a shallow 3-qt. baking dish and a sheet of foil. Place bread in a very large bowl.

Toast hazelnuts on a rimmed baking sheet, tossing once, until golden brown, 10–12 minutes. Let cool; coarsely chop, then add to bowl with bread.

Heat oil in a large skillet over medium-high. Add sausage and cook, stirring occasionally and breaking into small pieces with a spoon, until browned and cooked through, 7–10 minutes. Transfer to bowl with bread with a slotted spoon.

Add onions, celery, fennel, and sage to skillet, season with salt and pepper, and cook, stirring often, until onions are golden brown and soft, 10–12 minutes. Transfer to bowl with bread.

Reduce heat to medium and cook wine in skillet, scraping up any browned bits, until almost all evaporated, about 1 minute. Add ½ cup butter; cook, stirring, until melted. Drizzle over bread mixture.

Whisk eggs and 2 cups stock in a medium bowl; pour over bread mixture. Season with salt and pepper and toss, adding more stock ¼-cupful at a time as needed (you may not use it all), until combined and bread is hydrated. Transfer to prepared baking dish and dot with remaining ¼ cup butter.

Cover with buttered foil; bake until a paring knife inserted into the center comes out hot, 30–35 minutes. Increase oven temperature to 450°. Uncover and bake until top is golden brown and crisp, 20–25 minutes. Let sit 10 minutes before serving.

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Do Ahead: Stuffing can be assembled 1 day ahead. Cover and chill.

Credit: bonappetit.com