

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

CLASSIC WILDFIRE TURKEY STUFFING

Serves: 8

INGREDIENTS

- 1 ¼ lbs. tuscan bread (ciabatta), cubed
- 1 oz. butter
- 5 oz. onions ½ inch dice
- 5 oz. celery ½ inch cross cut
- 5 oz. sliced mushrooms
- 1 pinch cayenne pepper
- 1 tsp. chopped garlic
- 1 tsp. chopped fresh rosemary
- 1 tsp. chopped sage
- 1 tsp. chopped thyme
- 1 tsp. chopped basil
- 1 tsp + ¼ teaspoon kosher salt & black pepper
- 3 cups chicken stock
- 2 oz. melted butter
- 1 whole egg
- 1 ½ oz. whole butter



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METHOD

1. Placed cubed bread in large stainless bowl.
2. In large sauté pan, melt butter. Sauté garlic, onions, celery, mushrooms, with herbs and spices till tender and let cool.
3. Heat 1 quart of chicken stock.
4. Mix all remaining ingredients together except whole butter.
5. Spray 9" x 13" 2" with Pam spray.
6. Evenly distribute stuffing.
7. Dot with butter. Cover with plastic wrap and foil.
8. Bake in 350°F oven for 30 minutes.
9. Take off plastic and foil covering and bake for another 20 minutes. Serve warm. Enjoy!

