

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

1 pound loaf of sturdy bread,
crusts removed
(or at least the bottom crust)
torn into 1 to 2-inch pieces

$\frac{2}{3}$ cup extra virgin olive oil,
divided

Kosher salt and
freshly ground pepper
to taste

4 tablespoons unsalted butter

2 cups chopped yellow onion

3 stalks celery, chopped

4 cloves garlic, minced

1 pound mushrooms,
sliced about $\frac{1}{4}$ inch thick
*(you can use cremini,
or any wild mushroom)*

1 tablespoon chopped
fresh sage leaves

1 teaspoon chopped
fresh rosemary leaves

6 ounces kale, stems removed
and slice into $\frac{1}{2}$ inch ribbons

$1\frac{1}{2}$ to 2 cups
best quality chicken stock
*(or, even better,
turkey stock, if you have it)*

2 eggs

Softened butter

MAKE-AHEAD STUFFING WITH MUSHROOMS AND KALE

SERVES 8 TO 10

Stuffing may very well be my favorite part of the Thanksgiving meal. Some people have strong opinions about sausage, cornbread, oysters and all manner of other things. Not me, I like it simple. The critical components are onions, celery, mushrooms and sage. Here I add kale to get a bonus green vegetable on the table. Making this dish ahead of time makes all the difference. Doing it this way works perfectly and it can even be frozen for up to 3 months. If you do freeze it, thaw overnight in your fridge before baking.

1. Preheat the oven to 400 degrees. Put all of the torn bread in a large bowl and toss it with $\frac{1}{3}$ cup of olive oil. Toss it around really well so that all of the bread gets moistened. Then season well with salt & pepper and toss again. Taste a piece of bread to make sure it's well-seasoned. Spread the bread onto a sheet pan in a single layer. Bake in the oven for about 15 minutes, until golden brown. Set aside to cool. Don't bother washing the bowl you tossed the bread chunks in - you can use it again in a minute.

2. Meanwhile, in a large sauté pan melt the butter and the remaining $\frac{1}{3}$ cup olive oil over medium heat. Add the onions and celery, season with a pinch of salt and sauté until the onions are soft and getting a little brown. Add the garlic and sauté for about a minute then add the mushrooms and the herbs. Sauté all until the mushrooms are soft, have given off their liquid and it has mostly evaporated.

3. Meanwhile, place the kale in the large bowl you used before. When the vegetables have finished cooking add them to the kale and toss to combine. Add the bread and toss again. Add $1\frac{1}{2}$ cups of stock, $\frac{1}{2}$ teaspoon salt and pepper to taste. Taste the stuffing and be sure it's well seasoned. Add more salt and pepper as needed. In a small bowl whisk the remaining stock with the eggs. Toss it all to combine.

4. Grease a large baking dish (9 x 13 works, or slightly larger) with the softened butter and spread the stuffing into it. Cover the dish with foil, place it in the oven and bake for 30 minutes. Remove the foil and bake for 15 to 20 minutes more, until the bread is golden, and the kale is beginning to crisp a bit. Remove the dish from the oven, cover with the foil again and let it stand for at least 10 minutes before serving.

Adapted from a recipe by Alexandra Stoddard

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..... WINERY