

SOME

KITCHEN STORIES

fiction + food

Multicultural Stuffing

source: Saveur | Serves 8

INGREDIENTS

7 tbsp. butter
1 tbsp. Asian sesame oil
3 small yellow onions, peeled and chopped
2-7 cloves garlic, peeled and finely chopped
Salt and freshly ground black pepper
½ bunch celery, ribs separated and chopped
½ lb. shiitake mushrooms, stemmed, caps diced
1 1-lb. loaf challah, cut into ½” cubes and set out to let dry for 2-3 days
1½ cups jarred peeled roasted chestnuts, diced
1 cup canned water chestnuts, drained and diced
1-2 tbsp. sesame seeds, toasted
4 tsp. sweet paprika, preferably Hungarian
1 egg, lightly beaten
Leaves of ½ bunch parsley, finely chopped
1 tsp. chopped leaves of one fresh herb or a mixture, such as thyme, oregano, savory, tarragon, and basil
½-1 cup chicken stock, warm

DIRECTIONS

1. Preheat oven to 350°. Heat 6 tbsp. of the butter and sesame oil together in a large skillet over medium heat. Add onions, garlic, and salt and pepper to taste and cook, stirring often, until onions are soft, about 8 minutes. Increase heat to medium-high, add celery, and cook, stirring often, until celery is softened, about 10 minutes. Add mushrooms and cook until most of their liquid has evaporated, about 3 minutes.
2. Transfer vegetable mixture to a large bowl, add challah, and toss with a kitchen spoon until well combined. Add chestnuts, water chestnuts, sesame seeds, paprika, egg, parsley, and fresh herbs, season to taste with salt and pepper, and toss well.
3. Set 4-5 cups of the stuffing aside if stuffing the turkey. Mix in just enough stock to stuffing in bowl to make it moist but not dense and packed together.
4. Grease a medium baking dish with the remaining butter. Spoon stuffing into dish, cover with heavy-duty foil and bake until hot, about 30 minutes. Uncover dish and bake until golden on top, about 15 minutes more. Garnish with a sprig of parsley, if you like.