



Roast Turkey or Chicken Stuffing

Preparation Time: 10 mins

Cooking Time: 10 mins

Serves: 8

Difficulty: Easy

INGREDIENTS

1 loaf of bread (white or wheat) cut into 1 1/2 cm squares
2 large onions diced
6-8 tablespoons of butter
1 punnet of portobello mushrooms
1 bunch of celery chopped including the leafy tops
2 teaspoons Poultry seasoning
3-4 cups chicken broth/stock
2 teaspoons ground sage (min)
2 teaspoons ground marjoram (min)
2 teaspoons parsley flakes
Salt and freshly ground pepper

Note:

- Ground marjoram can be hard to find. Unground works too.
- The amount of marjoram and sage is not exacting. I do it according to taste.
- Fresh herbs works too – increase to over a tablespoon each.

DIRECTIONS

1. In a large frypan, melt butter 6-8 tablespoons of butter on medium-high heat and add onions and celery. Sauté until onions are softened.
2. Add mushrooms, lightly sauté.
3. Turn heat down to medium, add bread, and gradually add chicken broth/stock. Take care not to add too much liquid to avoid it being really soggy.
4. Transfer to a roasting pan or disposable aluminum pan.
5. Season with poultry seasoning, sage, marjoram, parsley, salt, and pepper. I do this gradually until it reaches the flavor I like.