

# Wild Mushroom Stuffing



## Ingredients

- 1 loaf sourdough bread (1 pound), cut into 1/2-inch cubes (10 to 12 cups)
- 6 tablespoons unsalted butter, divided, plus more for the baking dish and foil
- 2 medium leeks, trimmed, halved

## Info

- **Prep:** 40
- **Cook:** 1-1.5 hours
- **Serves:** 8-10
- [Source](#)

lengthwise, and thinly sliced (about 2 cups)

- 3 medium celery stalks, thinly sliced
- 1 1/2 pounds mixed wild mushrooms, such as cremini, shiitake, and oyster, trimmed and thinly sliced (about 12 cups)
- 1/4 cup finely chopped fresh sage leaves
- 2 tablespoons fresh thyme leaves, plus more for serving
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 teaspoons kosher salt, divided
- 1/4 cup finely chopped fresh parsley leaves and tender stems
- 2 1/2 cups low-sodium vegetable or chicken broth
- 3 large eggs



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## Directions

1. Heat the oven and prepare the baking dish. Arrange 2 racks to divide the oven into thirds and heat to 350°F. Meanwhile, coat a 9×13-inch or other 3-quart baking dish with butter and set aside.
2. Toast the bread dry. Divide the bread cubes between 2 rimmed baking sheets and spread into a single layer. Toast until the bread is completely dry, 10 to 12 minutes. Set aside to cool.
3. Cook the leek and celery until tender. Melt 4 tablespoons of the butter in a 12-inch high-sided skillet over medium heat. Add the leek and celery and cook, stirring occasionally, until beginning to soften, 6 to 7 minutes.
4. Add the mushrooms and herbs. Increase the heat to medium-high. Add the mushrooms, sage, thyme, black pepper, and 1 1/4 teaspoons of the salt. Cook until the mushrooms are golden-brown, tender, and any liquid released is almost evaporated, 15 to 18 minutes.
5. Mix the bread with the mushroom mixture. Transfer the mushroom mixture to a very large bowl. Add the bread cubes and parsley, and toss to combine.
6. Whisk the eggs and broth, and mix in. Place the broth, eggs, and remaining 1/4 teaspoon salt in a medium bowl or large liquid measuring cup and whisk to combine. Pour over bread and mushroom mixture and use your hands or a large spoon to gently toss until all the bread is evenly moistened.
7. Transfer to the baking dish and top with butter. Transfer to prepared baking dish and spread into an even layer. Cut the remaining 2 tablespoons of butter into small pieces and dot the top of the stuffing with the butter.
8. Cover and bake. Cover the baking dish tightly with a lightly buttered piece of aluminum foil. Bake until warmed through and slightly puffed, 20 to 25 minutes.
9. Uncover and bake at 425°F until crispy. Increase the oven temperature to 425°F. Uncover and bake until the top is golden-brown and crisp, 20 to 25 minutes more. Sprinkle with more thyme leaves before serving.

[bread](#), [leek](#), [celery](#), [mushrooms](#), [sage](#), [thyme](#), [stock](#), [eggs](#)

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Last update: **2024/01/07 13:33**

