

SIMPLE-IS-BEST STUFFING

ACTIVE TIME: 25 MINUTES TOTAL TIME: 2 HOURS 45 MINUTES

INGREDIENTS

- $\frac{3}{4}$ cup (1½ sticks) unsalted butter plus more for baking dish
- 1 pound good-quality day-old whole-wheat bread, torn into 1-inch pieces (about 10 cups)
- 2½ cups chopped yellow onions
- 1½ cups $\frac{1}{4}$ -inch slices celery
- $\frac{1}{2}$ cup chopped flat-leaf parsley
- 2 tablespoons chopped fresh sage
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- $\frac{1}{4}$ teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2½ cups low-sodium chicken broth, divided
- 2 large eggs

DIRECTIONS

1. Preheat oven to 250°F. Grease a 9x13" baking dish with unsalted butter and set aside. Scatter 1 pound good-quality day-old whole-wheat bread, torn into 1-inch pieces (about 10 cups) in a single layer on a rimmed baking sheet. Bake, stirring occasionally, until dried out, about 1 hour. Let cool; transfer to a very large bowl.
2. Meanwhile, melt $\frac{3}{4}$ cup unsalted butter in a large skillet over medium-high heat; add 2½ cups chopped yellow onions and 1½ cups $\frac{1}{4}$ -inch slices celery. Stir often until just beginning to brown, about 10 minutes. Add to bowl with bread; stir in $\frac{1}{2}$ cup chopped flat-leaf parsley, 2 tablespoons chopped fresh sage, 1 tablespoon chopped fresh rosemary, 1 tablespoon chopped fresh thyme, $\frac{1}{4}$ teaspoon kosher salt, and 1 teaspoon freshly ground black pepper. Drizzle in 1¼ cups low-sodium chicken broth and toss gently. Let cool.
3. Preheat oven to 350°F. Whisk 2 large eggs and remaining 1¼ cups low-sodium chicken broth in a small bowl. Add to bread mixture; fold gently until thoroughly combined. Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of the dressing registers 160°F, about 40 minutes.
4. Continue to bake dressing, uncovered, until set up and top is browned and crisp, about 40-45 minutes longer.

Note: Dressing can be baked (before browning) 1 day ahead. Uncover and let cool, then cover and chill. Uncover and bake until top is browned and crisp, 50-60 minutes.