

Herb Butter Holiday Stuffing

(Serves 4 — double or triple for 8 or more)

Ingredients

- 16–20 oz dried bread cubes (about 10–12 cups)
- ½ cup unsalted butter
- 3 cups diced sweet onion (about 2 large onions)
- 1 cup diced celery
- 3 cloves garlic, minced
- 1 ½ tablespoons chopped fresh sage, parsley, and rosemary
- 1 ¼ cups chicken broth or vegetable broth
- 1 large egg
- Salt and freshly ground black pepper, to taste
- Extra chopped fresh herbs, for sprinkling

Instructions

1. Melt the butter in a large skillet over medium heat, add the diced onions and celery, and cook until softened and lightly golden, then stir in the garlic and herbs and cook for another minute.
2. Place the dried bread cubes in a large mixing bowl and pour the cooked vegetable mixture over the top.
3. In a separate bowl, whisk together the broth and egg until smooth.
4. Pour the broth mixture over the bread and gently fold until all the cubes are moistened without breaking them apart.
5. Season the mixture with salt and black pepper to taste.
6. Transfer the stuffing into a buttered baking dish and spread it evenly without pressing it down.
7. Bake at 350°F for about 35–45 minutes until the top is golden and the center is set; if the top browns too quickly, tent with foil, and if the recipe is doubled or tripled and baked in two 9×13 pans or a 10×15 roasting pan, the baking time is usually the same or only 10–15 minutes longer.

Note & Storage

- This recipe can be made a day ahead and reheated.
- Let the baking dish sit at room temperature for about 1 hour before reheating.
- This stuffing can also be used to stuff a turkey or chicken if you prefer.
- Bake uncovered for the best crisp top, tenting with foil only if needed.
- Store leftovers covered in the refrigerator for up to 3 days.
- Reheat in the oven at 300°F until warmed through.