

The World's Best Stuffing



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 10~12 servings

2 ~ 14oz sourdough bread loaves, crusts trimmed, bread cut into 3/4" pieces

1/4c olive oil

1 1/2c Parmesan cheese, grated

1/4c butter

2 large red onions, diced

2c celery, chopped

2 large red bell peppers, chopped

8 garlic cloves, minced

4t rosemary, fresh, chopped

4t oregano, dried

3/4c golden raisins

3/4c pine nuts, toasted

3/4c basil, fresh, sliced

4~6 large eggs

2~4c chicken broth

Preheat oven to 400. Butter large baking dish. Place bread in large bowl. Melt butter with olive oil in large pot over medium heat. Add onions, celery and bell peppers. Sauté until vegetables are tender ~ about 15 minutes.

Add chopped garlic, rosemary and oregano. Cook, stirring for 1 minute. Add raisins and pine nuts. Cook, stirring for 2 minutes.

Transfer mixture to bowl with bread. Stir in basil and Parmesan. Mix eggs into stuffing and season generously with salt and pepper. Add chicken broth to moisten to your desired moistness ~ I use 4c as we like really moist dressing. Bake 45 minutes, cover with foil and bake another 25~30 minutes until done.

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