

Bread Stuffing with Mushrooms and Bacon

Category: Condiment

Servings: 2

Rating: 10

Source:

Description:

Ingredients:

1sourdough bread	1-1/4 lb, crust trimmed, cut into 1/2" cubes (12 cups)
1bacon	3/4 lb, cut into 1/2" pieces
1leek	3 cups chopped (white and pale green only)
1celery	3 cups chopped
1mushroom	1 lb, sliced
1sage	1-1/2 tablespoons dried
1thyme	2 teaspoons dried
1salt	1 teaspoon
1pepper	3/4 teaspoon
1chicken broth, low salt	2-1/2 cups (or more)
1egg	2 large
1baking powder	1/2 tablespoon

Instructions:

Spread the bread cubes on 2 baking sheets and bake in a pre-heated 325 degree oven until they are dry and crisp, stirring occasionally, about 25 minutes. Transfer to a large bowl.

Saute the bacon over medium heat until browned and crisp. Transfer to a paper towel to drain. Pour off all but 1/4 cup of drippings and saute the leeks and celery until tender and beginning to brown, about 10 minutes. Add mushrooms, sage, thyme, salt, and pepper and saute until tender, about 10 minutes. Pour mushroom mixture over the bread, add bacon, and toss to blend. Mix in 2 cups of the broth.

Beat the eggs and baking powder to blend. Mix the eggs with the stuffing and moisten with more broth if dry. Bake in a buttered glass baking dish in a pre-heated 325 degree oven until golden brown on top, about one hour.