

Simple Dressing for Roast Chicken/Turkey

Serves 8-10

- 168 g unsalted butter plus more for baking dish
- 450 g day-old white bread, torn into 2.5-cm pieces or cubed (about 10 cups)
- 130 g chopped yellow onions
- 236 g 6-mm slices celery
- 15 g chopped flat-leaf parsley
- 2 T chopped fresh sage
- 1 T chopped fresh rosemary
- 1 T chopped fresh thyme
- 2 tsp salt (start with 1 tsp)
- 1 tsp ground black pepper
- 600 ml chicken or vegetable broth, divided
- 2 large eggs



1. Preheat oven to **130°C**. Butter a 23x33x5-cm baking dish and set aside.
2. Scatter bread 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.
3. Meanwhile, melt **butter** in a large skillet over medium-high heat; add **onions** and **celery**. Stir often until just beginning to brown, **about 10 minutes**.
4. Add to bowl with **bread**; stir in **herbs, salt, and pepper**. Drizzle in **300 ml broth** and toss gently. Let cool.
5. Preheat oven to **180°C**. Whisk **300 ml broth** and **eggs** in a small bowl. Add to bread mixture; fold gently until thoroughly combined.
6. Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers **71°C, about 40 minutes**.

DO AHEAD: Dressing can be made 1 day ahead. Uncover; let cool. Cover; chill.

7. Bake dressing, uncovered, until set and top is browned and crisp, 40-45 minutes longer (if chilled, add 10-15 minutes).

Notes:

Add 500 g sliced and sautéed mushrooms (about 100 g)

Add slivered almonds

Add more broth (maybe 120 ml) when baking after taking out of fridge

Add 450 g sweet Italian sausage, casings removed