

# Rosemary Mushroom Dressing

This dressing is simple and flavorful, and a great compliment to the turkey and cranberry flavors!



**What you need:**



- 2 cups sliced mushrooms
- $\frac{1}{2}$  cup thinly sliced celery
- $\frac{3}{4}$  cup (about  $\frac{1}{2}$  large) chopped onion
- 2 cloves of garlic, crushed
- $\frac{1}{4}$  cup chopped parsley
- 1 Tablespoon chopped rosemary needles
- 4 cups dried bread cubes
- $\frac{1}{4}$  cup butter
- $\frac{1}{4}$  cup olive oil
- $\frac{3}{4}$  cup chicken or turkey stock
- 1 egg

### **How to Do it:**

In a large skillet, melt half the butter and sauté the mushrooms until they are just started to get tender and golden. Then add the celery, onion, garlic, parsley and rosemary. Sauté until onions begin to look translucent.



Place the bread cubes in a large bowl. You can use purchased “stuffing” cubes, or you can make your own by drying out cubes of bread on a cookie sheet for 2-3 days.

Beat the egg and the broth together and pour over the bread cubes. Melt the remaining butter. Add the vegetables and melted butter to the bread cubes and mix it all well, making

sure the bread is well coated with the butter and the broth.



Spray an 8 X 8 inch baking dish with cooking spray and put the entire mixture in. Cover with foil and bake at 350 degrees for 30-40 minutes.



Remove the foil and bake, uncovered, for another 20-30 minutes, until the top is slightly crisp and golden.



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Serves 4-6

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