

Jim's Amazing Bread Thanksgiving Stuffing

Made with Sourdough or Whole-Cell Wheat Bread

Ingredients

1 loaf Jim's Sourdough or Whole-Cell Wheat (18–20 oz), cut into ¾-inch cubes 6 Tbsp unsalted butter or olive oil (split: 2 Tbsp for bread, 4 Tbsp for sautéing) 1 large yellow onion, finely diced 3 ribs celery, finely diced 2–3 cloves garlic, minced 1½–2 tsp kosher salt, divided ½ tsp black pepper 2 tsp poultry seasoning or 1 tsp sage + 1 tsp thyme ¼ cup chopped fresh parsley (optional) 2–2½ cups low-sodium chicken or vegetable broth, warmed Optional: 1–2 eggs, lightly beaten

Instructions

Dry the Bread: Spread cubes on baking sheets. Bake at 300°F for 20–25 minutes or leave uncovered overnight to stale. **Sauté Aromatics:** Melt butter, cook onion and celery with 1 tsp salt for 8–10 minutes. Add garlic, pepper, and herbs. Stir in parsley. **Combine:** Toss dried bread cubes with warm onion mixture. **Moisten:** Add 2 cups broth (whisk in eggs if using). Add more broth until evenly moist but not soggy. **Pan + Rest:** Spread in a greased 9×13-inch pan. Let sit 10 minutes. **Bake:** Cover with foil and bake at 350°F for 30 minutes. Uncover and bake 15–25 minutes more until golden and crisp. **Serve:** Rest 10 minutes before serving. Add a touch of butter or salt if desired.

Variations

Sausage & Sage: Brown ½–1 lb mild sausage and mix in before baking. **Mushroom & Thyme:** Add 8 oz sautéed mushrooms. **Apple–Celery:** Add 1 diced tart apple with celery. **Nutty Crunch:** Add ½ cup toasted pecans or walnuts. **Dairy-Free:** Use olive oil, skip eggs.

Make-Ahead: Assemble through Step 5, cover, and refrigerate up to 24 hours. Bake an extra 10–15 minutes.

Reheat: Cover with foil and warm at 300°F for 15–20 minutes.

From our kitchen to yours—Happy Thanksgiving from Jim's Amazing Bread!