

Idiot's Kitchen Recipe – Sage Dressing for Thanksgiving

Recipe from www.idiotskitchen.com



Ingredients:

20 slices day-old bread – use a combination of white and wheat bread
4 Tablespoons butter
2 cups diced celery – include tops & leaves
1 cup diced carrots
1 Medium chopped onion – about 1 cup
1 Tablespoon dried Rosemary
1 Tablespoon dried Thyme
4 Tablespoons dried leaf or rubbed Sage (if using ground sage, use much less – about 1 Tablespoon)
Salt & Pepper
2 cups chicken broth (low sodium variety)

Pre-heat oven to 350 degrees.

Use stale bread, or dry out the bread in a low heated oven (150 – 200 degrees). Tear bread into small pieces.

Melt 4 Tablespoons butter in a large pan. Add celery, carrots & onion and sauté until tender but not browned.

Add vegetables to bread and mix well. Drizzle broth over mixture. Use enough broth so that the bread is nicely moist but not soaking wet – about 2 cups total.

Put in casserole dish sprayed with non-stick cooking spray and bake at 350 degrees 45 minutes – 1 hour.

Dressing can be partially or completely baked ahead and reheated for serving.

