

## **MUSHROOM AND WALNUT STUFFING**

*(from Everyday Food, November 2010)*

2 Tbsp olive oil  
2 large yellow onions, diced small  
3 celery stalks, diced medium (about 2 c.)  
salt and pepper  
10 oz cremini or button mushrooms, diced small  
2 Tbsp fresh sage leaves, finely chopped  
1/2 c. dry white wine  
1 c. toasted walnuts, roughly chopped (I used pecans)  
1 loaf crusty white bread, cut into 3/4-inch pieces (8 c.), left uncovered overnight or toasted (can use gf bread)  
1- 1 1/2 c. chicken broth  
2 large eggs, lightly beaten

In a large skillet, heat 1 Tbsp oil over medium-high heat. Add onions and celery; season with salt and pepper. Cook, stirring occasionally, until vegetables are soft, 5-7 minutes; transfer to a large bowl. Add 1 Tbsp oil, mushrooms, and sage to skillet; season with salt and pepper. Cook, stirring often, until mushrooms are browned, about 5 minutes. Add wine and cook, stirring and scraping up any browned bits with a wooden spoon, until wine is almost evaporated. Transfer to bowl with vegetables; add walnuts, cubed bread, and enough chicken broth to moisten (stuffing should feel moist, not soggy). Season with salt and pepper and toss to combine.

Add eggs to bread mixture and toss well to combine. Reserve up to 4 c. for stuffing turkey, if desired. Spoon mixture into lightly oiled baking dish. Preheat oven to 400°, with rack in upper third. Bake uncovered, until golden brown on top, about 30 minutes.