

# Holiday Stuffing

Serves 8-10

This rich and delicious stuffing with chestnuts and giblets is adapted from a recipe by Anthony Bourdain published on Food and Wine in 2016.

## Ingredients

- 1 1/2 sticks unsalted butter, plus more for greasing
- 1 1/2 cups whole peeled chestnuts (8 ounces)
- 12 cups 2-day-old country or peasant bread, cut into
- 1/2-inch cubes 4 cups Turkey or Chicken stock
- 1/2 cup finely chopped shallots
- 1 large onion, finely chopped
- 2 celery ribs, finely chopped
- 1 pound mixed mushrooms, finely chopped
- 3 large eggs, beaten
- 2 teaspoons NUM Stuffing Blend herb salt or NUM Holiday Blend
- Reserved turkey giblets, trimmed and cut into 1/4-inch pieces
- 1 cup reserved turkey pan drippings
- Optional: 6 fresh thyme sprigs and 2 sage sprigs for the gizzards

## How to Make It

### Step 1

Preheat the oven to 425°. Butter a 4-quart baking dish. Spread the chestnuts and cubed bread on 2 separate baking sheets. Bake for about 10 minutes, until the chestnuts are deep golden and the bread is crisp; let cool. Coarsely chop the chestnuts and transfer to a large bowl.

### Step 2

In a medium saucepan, bring the stock to a simmer; keep warm.

### Step 3

In a large nonstick skillet, melt 4 tablespoons of the butter. Add the shallots, onion, celery and approximately 1/3 of the NUM Stuffing Blend or Holiday Blend. Cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Scrape the mixture into the large bowl.

#### **Step 4**

Melt 2 tablespoons of the butter in the skillet. Add half of the mushrooms and cook over moderately high heat, stirring occasionally, until golden, about 5 minutes. Season with salt and pepper and add 1/4 cup of the wine. Cook, scraping up any browned bits on the bottom of the skillet, until almost all of the wine has evaporated, about 1 minute. Scrape the mushrooms into the large bowl. Repeat with another 2 tablespoons of butter and the remaining mushrooms and wine.

#### **Step 5**

Add the eggs, bread and warm stock to the bowl and season with the remaining NUM stuffing blend. Mix gently but thoroughly. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 45 minutes. Transfer the stuffing to a rack, uncover and let cool to room temperature. Cover and refrigerate overnight.

#### **Step 6**

Meanwhile, in a medium saucepan, cover the turkey gizzards and hearts (reserve the livers) with water and bring to a boil. Blanch for 5 minutes, then drain. Return the giblets to the saucepan. (Optional, add 6 sprigs of fresh thyme and 2 sage sprigs and enough water to cover and bring to a simmer.) Cover partially and cook over moderately low heat until tender, about 2 hours. Drain the giblets and discard the herbs.

#### **Step 7**

Preheat the oven to 425°. Drizzle the reserved pan juices evenly over the stuffing and bake for about 40 minutes, until golden, crisp and heated through.

#### **Step 8**

In a medium nonstick skillet, melt the remaining 4 tablespoons of butter. Add the turkey livers and cooked hearts and gizzards and cook over moderately high heat, turning, until golden and the livers are cooked through, about 3 minutes. Spoon the giblets over the stuffing and serve.