



Holiday Herb Stuffin' Muffins

Serve your stuffing in a crafty single serving new way

- 1 loaf (14 oz.) multigrain batard bread
- Cooking oil spray
- 2 cups organic chicken broth or stock
- 2 large eggs
- 1 Tablespoon olive oil
- 1 cup finely chopped onion
- 1/2 cup cored, thinly sliced, chopped fennel bulb
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped mushrooms
- 1/4 cup chopped fresh parsley

2 Tablespoons finely chopped fresh sage or 2 tsp. ground sage
1/2 teaspoon fine sea salt
1/4 teaspoon ground black pepper

Optional Seasoning Ingredients: If desired: 1/8 teaspoon ground cinnamon, garlic powder; ground red pepper.

Before Starting: Preheat oven to 300 degrees F.

Toast Bread Cubes: Cut bread in slices; remove very hard crust; cut remaining bread into 3/4-inch cubes. Place bread cubes in a large, rimmed baking pan; bake for 10 minutes; stir; continue baking for 10 more minutes. Set aside to cool.

Change Oven Temperature: Increase oven temperature to 400 degrees F. Spray 12 silicone or pan (2-1/2 inch) muffin cups with cooking spray.

Soak Bread Cubes: In a large bowl, whisk together broth and eggs. Add bread cubes; toss to coat. Let mixture stand, stir once, about 10 minutes or liquid is absorbed.

Add Vegetables and Seasoning: In a large skillet, heat oil over medium heat. Add onion, fennel, celery, and mushrooms; cook about 5 minutes or until softened, stir frequently. Stir in parsley, sage, salt, and black pepper. If desired, add additional optional seasoning ingredients. Add vegetable mixture to bread mixture; stir to combine.

Bake Stuffin' Muffins: Spoon stuffing mixture into muffins cups, filling them to the top. Bake 30 minutes or lightly browned and heated through. Serves: 12.

Cook's Note: If desired, crisp two slices of bacon until crispy; cool, crumble, and stir into muffins when adding the vegetables.

Recipe Inspired by: Fresh Thyme **Crave** magazine, November/December 2017.

About the Recipe: Surprise your holiday company with this new clever way to personalize stuffing servings. The multigrain bread blends with sauteed onions, fennel, celery, mushrooms, and parsley. It's flavored with sage, salt, and pepper, but add a touch of your favorite seasoning. You can even sneak in some crisp bacon for a super boost of flavor.