

WILD MUSHROOM DRESSING

Serves 6-8 adults

- 3-4 T. butter, plus more for casserole dish
- 3/4 - 1 Lb. wild mushrooms (such as shiitake, oyster), sliced/cubed
- 9 stalks celery, chopped (about 3 cups)
- 2 medium onions, finely chopped
- 2 tsp. Salt
- 2 tsp. black pepper
- 1 loaf (1-pound) day old sourdough bread, cut into 1-inch cubes
- 1 1/2 C low-sodium chicken broth, or mushroom broth (recipe on our website)
- 1/2 C chopped flat-leaf parsley
- 1 T chopped fresh thyme
- 2 T chopped fresh sage
- 2 T chopped fresh rosemary

Directions

Preheat oven to 350°F. In a large pot over medium-high heat, melt butter. Add mushrooms and cook until soft, about 10 minutes. Add celery and onions, and cook until soft, about 10 minutes. Remove from heat. Add 2 tsp. salt, 2 tsp. pepper, and remaining ingredients; toss to combine. Transfer to a buttered 3-qt casserole dish or 9x13 pan, cover with aluminum foil, and bake for 45 minutes. Remove foil and bake until hot and browned on top, about 20 minutes more

Note: Pearl Oysters are our favorite mushroom for this dish.

2AngelsMushrooms.com



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