



CHESTNUT & PARMESAN STUFFING

Recipe by Nicola Zanghi

*M*ost families have a stuffing recipe handed down from generations past, but I encourage you to try this one. It has traditional elements, yet the unique combination of flavors will become a new favorite. I prefer cornbread, though sourdough or white bread will work as well. The sage complements the capon recipe nicely.



Ingredients

3 cups three-day-old bread of choice,
cut into 1" cubes
2 1/2 cups chicken or vegetable stock
(not broth)
2 whole eggs
1/2 cup onion, 1/2" dice
1/2 cup celery, 1/2" dice
2 heaping tablespoons of chopped
celery heart leaf

1 garlic clove, crushed and minced
1/4 cup chopped flat leaf parsley
2 tablespoons chopped fresh Sage
1 cup peeled chestnuts, coarsely
chopped
1/2 cup grated Parmesan cheese
1/4 teaspoon grated nutmeg
2 teaspoons sea salt
Fresh ground pepper

Directions

Preheat oven to 265°

Whisk together the eggs and chicken stock, set aside. In a large mixing bowl, combine all of the remaining ingredients, then add the egg and stock mixture. Thoroughly mix everything by hand. Transfer to an oven-proof baking dish and cover tightly with aluminum foil. Bake for 2 hours. Check doneness by putting the blade of a knife into the center - it should come out dry; if still moist, bake for up to 15 minutes longer.

The stuffing can be prepared in advance - bake for just 30 minutes, let cool and store in the refrigerator, then finish baking on Thanksgiving.

Serves 4-6