



Wild Mushroom and Leek Stuffing

A twist on traditional stuffing that will keep your vegetarian friends coming back for more.

Ingredients

- Make one loaf [Pamela's Amazing Bread](#), following instructions for Bread Maker or pan baking, adding one bunch chopped green onions to the dough with the liquid ingredients.
- Stuffing
- 16 TBSP butter
- 20 to 24 oz. fresh small portabello and wild mushrooms
- 3 celery sticks, finely chopped
- 1 onion, finely chopped
- 1 bunch green onions, chopped
- 2 large leeks, white and light green parts thinly sliced
- 2 ½ tsp salt
- ½ tsp pepper
- 1 tsp paprika
- ½ cup flat leaf parsley, finely chopped
- 3 TBSP sage, finely chopped
- 3 TBSP oregano, finely chopped
- 3 TBSP thyme, finely chopped
- 9 to 10 cups Pamela's Bread, cut in 1/2 " to 3/4" cubes, dried for a couple of days or in low oven until dry and crisp
- 2 eggs, beaten
- 3 to 4 cups vegetable stock
- *Note: If using dried herbs, use only one third of the amount of fresh herbs

Directions

Prep mushrooms by wiping any dirt off with a paper towel. Separate small mushrooms from each other by pulling apart; trim the base of large or grouped mushrooms if spongy, and thinly slice larger mushrooms.

In a large frying pan, melt 1 TBSP butter at a time and brown mushrooms, adding just enough mushrooms to cover the bottom of the pan. Sauté like kinds of mushrooms together, as they may need different cooking times. Cook on medium high, allowing the mushrooms to brown on one side and allowing the moisture to evaporate, before stirring. Empty pan, add one more TBSP butter and repeat until all the mushrooms have been browned. Set aside.

Melt the remaining butter in the same pan, add onions, leeks, and celery, and cook on medium low, until soft and opaque, about 18-20 minutes. Add the fresh herbs, salt, pepper and paprika, and cook about 2 minutes until fragrant. Allow to cool slightly.

Gently toss the bread cubes with mushrooms. Add the eggs, toss thoroughly to mix, add the onions and herbs, and toss thoroughly again. Add a cup of broth and toss, then add a second cup of broth and toss. Add a third cup of broth and toss again. If you like your stuffing a little on the dry side this should be just right. If you like your stuffing a little more moist, add the last cup of stock and toss once more.

Stuff turkey and bake according to turkey instructions. Or, preheat oven to 350° and bake in a buttered baking dish with cover for about 45 minutes, until completely heated through and brown on the edges. If you like your stuffing with a little crisper crust, remove cover for last 10 to 15 minutes.

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