

Bubbie's Space

Recipes ♥ Herbs ♥ Home ♥ Inspiration

Sage Stuffing



Ingredients

- 2 loaves of white bread (about 16 cups cubed)
- 4 cups celery, diced
- 2 large onions, diced
- 2–3 Tbsp dried sage (or 3–4 Tbsp fresh, chopped)
- ½ cup (1 stick) unsalted butter
- 2–2½ cups turkey broth (low-sodium)
- Salt & pepper, to taste

Directions

1. **Prep the bread:** Cut bread into ½–1 inch cubes and let it sit out for a few hours (or toast in a 300°F oven for 10–15 minutes) until dry.
2. **Sauté the veggies:** In a large skillet, melt ½ cup butter. Add the celery and onions and cook until softened, about 6–8 minutes.
3. **Add flavor:** Stir in the sage, salt, and pepper. Remove from heat.
4. **Combine:** In a large bowl, add the dried bread cubes and the celery–onion mixture. Gradually pour in 2–2½ cups of warm turkey broth, tossing until the bread is evenly moistened (not soggy).
5. **Bake:** Transfer to a greased 9×13–inch baking dish. Cover with foil and bake at 350°F for 30 minutes. Remove foil and bake 10–15 minutes more, until the top is golden and slightly crisp.

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