

## Becky's Grandmas Classic Sage Stuffing

1 (18-ounce, 8-inch round) loaf rustic bread, cut into 1-inch cubes (about 10 cups)  
6 tablespoons unsalted butter, divided  
2 large yellow onions, about 1 pound, diced  
4 large stalks celery, diced  
4 cloves garlic, minced  
1/4 cup finely chopped fresh sage leaves  
Leaves from 4 stalks fresh thyme  
2 large eggs, beaten  
2 cups turkey, chicken, or vegetable stock  
1 teaspoon kosher salt  
Freshly ground black pepper

Turn up the oven temperature to 375°F.

Melt 4 tablespoons of the butter in a large skillet set over medium-high heat. Add the onions, celery, and garlic and cook, stirring frequently, for 10 minutes or the vegetables are very soft.

Stir in the sage and thyme and cook for 2 more minutes, then turn off the heat.

In a large bowl, fold together the toasted bread cubes with the cooked onions and celery. Beat the eggs in a medium bowl with the broth, salt, and a generous quantity of fresh black pepper.

Pour in the bowl and stir into the bread. Spread in a lightly greased 3-quart baking dish. Melt the remaining 2 tablespoons butter and drizzle over the top. Cover tightly with aluminum foil. Bake covered for 25 minutes. Uncover and bake for an additional 15 minutes or until the top is golden-brown. Cool the dressing for 10 minutes before serving.

Recipe Notes: The dressing can be completely assembled and refrigerated overnight or up to 24 hours. When ready to bake, arrange a rack in the middle of the oven and heat to 375°F. Bake covered for 25 minutes. Remove foil and bake for 15 more minutes or until top is lightly browned. If you are baking the dressing directly from the refrigerator, expect to add 10 extra minutes baking time. Let stand 10 minutes before serving.

### Corporate Office Location

585 West 500 South, Suite 110, Bountiful, Utah 84010 • [www.ncsi.us](http://www.ncsi.us) • Toll Free: 855-864-3734