

Thanksgiving Stuffing

Use this recipe more as a “how to”. Measurements will vary depending upon the type of bread used, or the miso. So taste and use your judgment as you prepare your stuffing.

About 10 slices of good quality yeasted bread

½ recipe of *Unleavened Skillet Cornbread*

2 onions, diced

4 stalks celery, diced

½ tsp. sea salt

2 TBSP. sesame or safflower oil

2 rounded TBSP. miso

Fresh or dried sage to taste

Water

Soy sauce if needed

1. Preheat the oven to 275°. Place the bread slices on baking sheets and dry the bread. Cut into cubes and place in a large mixing bowl.
2. Reset the oven temperature to 375°. Make ½ recipe of the *Unleavened Skillet Cornbread*. Bake and remove from the skillet, cube and add to the bread cubes.
3. Sauté the onion in oil until transparent. Add the sage and sauté, then add the miso and continue to sauté until the miso melts.
4. Place the celery, sea salt and 3 cups of water in a saucepan. Bring to a simmer and cook until the celery is tender.
5. Mix the sautéed onion/miso with the stuffing cubes. Add the celery and water, and fold in. (Do not over mix or the cubes will turn into crumbs.)
6. Test the consistency. It should be moist, but not soggy. If there is not enough liquid to moisten the bread cubes, add a little more water. Remember the dry bread will absorb some liquid.
7. Next test the saltiness. If the dressing needs more salt, finish seasoning with soy sauce.
8. Bake covered for 30-40 minutes.