

**Wild Mushroom Stuffing** (adapted from <https://leitesculinaria.com/101804/recipes-wild-mushroom-stuffing.html#wprm-recipe-container-359029>)

Sean first made this slightly untraditional dish for his family's Thanksgiving celebration in 2022.

6 TO 8 SERVINGS

**Ingredients**

- 4 tablespoons unsalted butter, at room temperature, plus more for the baking dish
- 2 shallots, minced
- 4 cups sliced leeks, (white and light green parts only, 1/2-inch-thick slices)
- 1 pound cremini mushrooms, chopped or sliced
- 2 cloves garlic, minced
- Sea salt
- Freshly ground black pepper
- 1/2 cup dry white wine
- 4 sprigs fresh thyme
- 3 large eggs, lightly beaten
- 1 cup Gruyère cheese, shredded
- 6 cups cubed brioche bread
- 1/3 cup Italian parsley leaves, chopped
- 1 cup canned organic chicken broth, plus more if needed

**Instructions**

- Melt the butter in a large saucepan over medium heat. Add the shallots, leeks, mushrooms, and garlic and season with salt and pepper. Cook, stirring occasionally, until the vegetables have softened, 5 to 10 minutes.
- Add the wine and thyme sprigs to the pan and cook until the wine has almost evaporated, 3 to 5 minutes. Remove and discard the thyme sprigs and scrape the vegetables and any liquid into a bowl.

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- In a large bowl, whisk together the eggs, a generous pinch of salt and pepper, and the cheese. Add the cooked vegetables, brioche, and parsley, and toss to combine. Mix in 1/2 cup stock. Continue to add as much of the remaining 1/2 cup stock, a couple tablespoons at a time, as needed until the stuffing is moist but not wet (there should not be any liquid in the bottom of the bowl). Transfer the stuffing to a buttered 9-by-13-inch baking dish and cover with buttered aluminum foil.
- Preheat the oven to 350°F (177°C) or, if you've been roasting a turkey, when you remove the turkey from the oven and set it aside to rest, adjust the oven temperature to 350°F (177°C).
- Place the covered baking dish in the oven and bake until the stuffing is warmed through, 25 to 30 minutes. Then uncover the stuffing and bake until golden, about 15 minutes. Serve immediately.