

### *Roasted Garlic and Herb Bread Dressing (or Stuffing)*



#### Ingredients

8 oz. bread, (1 baguette) such as sourdough, ciabatta, or French. You can get old bread from the bakery or buy unseasoned croutons  
½ onion, peeled and diced  
2 stalks celery diced  
1 tbsp. butter, or chicken or turkey fat  
½ head garlic, roasted  
8-10 oz. stock, or as needed  
1-2 cups of diced, cooked turkey meat, or cooked giblets, if desired (such as the poached meat picked from the carcass/ wings after making stock)  
1 tsp. fresh thyme leaves  
3 ea. Sage leaves, finely chopped  
1 tbsp. minced parsley  
1 small sprig rosemary, stripped and chopped fine  
If desired: ½ cup dried fruits such as dried cranberries, or dried apples  
If desired: ½ cup toasted pecans  
Salt and ground black pepper to taste  
Butter for greasing pan, if needed

#### Procedure

1. Melt butter or fat in a large sauté pan. Add onions, celery and roasted garlic. Sauté over medium heat until soft.
2. Add the stock and bring to a simmer. Add herbs, bread, seasonings, meat or giblets, and optional ingredients.
3. Remove from heat and stir until bread is saturated. If needed, added more stock.
4. If using to stuff your ballotine, let cool until room temperature.
5. Alternately, spread into a greased pan and bake at 375°F until brown and crispy on the top, about 30-40 minutes.

Serves 8-10 as a side dish, or enough to stuff two legs, with a bit left over