

# BREAKFAST, LUNCH, DINNER... LIFE!

*Recipes and Adventures from My Home Kitchen*

## Schmaltzy Stuffing

### INGREDIENTS:

Serves 6-8

1 loaf potato bread (preferably, Martin's) or  
1½ packages packaged potato bread croutons  
6 tablespoons olive oil  
1 cup rendered chicken fat  
2 onions, peeled and finely diced  
1 fennel bulb, trimmed and cut into ½ inch dice  
6 celery stalks, peeled and finely diced  
10 cloves garlic, peeled and finely chopped  
2¾ cups chicken stock  
½ cup grated Pecorino Romano  
½ cup grated Parmigiano Reggiano  
½ tablespoon garlic powder  
1 tablespoon fennel seed  
1 tablespoon salt  
1 sprig rosemary, leaves only, roughly chopped  
5 sprigs thyme, leaves only  
5 sprigs marjoram, leaves only  
1 sprig sage, leaves only, torn into small pieces

### INSTRUCTIONS:

Preheat the oven to 250F

If you can find Martin's packaged potato bread croutons for stuffing, great. Otherwise, break up regular potato bread into roughly 1-2 inch chunks and scatter them in an even layer on a sheet tray or two. Place the bread in the oven for approximately 20 minutes until it is dry, but not browned or toasted. (You can also dry the bread overnight by leaving it out in the open air.) Once the bread is dry, transfer it to a large mixing bowl and set aside.

Heat a large sauté pan over medium heat and add the olive oil and chicken fat.

Add the onions, fennel, and celery (what I like to call white *soffrito*) and sweat until soft and translucent, approximately 20 minutes.

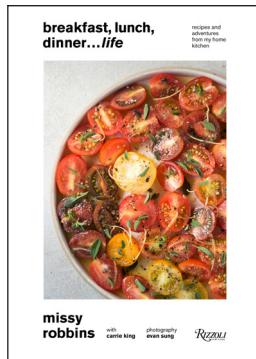
After about 10 minutes of cooking the white *soffrito*, add the garlic and continue cooking for another 10 minutes.

After the vegetables are softened, transfer them while still hot into the same bowl as the toasted bread. Add the stock to the bowl. (This was always one of the keys to my mom's stuffing—soft and moist, but crispy on top.)

Add the grated Pecorino, half of the Parmigiano, garlic powder, fennel seed, salt and the herbs. Gently mix to incorporate.

Transfer the stuffing to a 9x13 casserole dish and top with the other half of the grated Parmigiano. Place it in a preheated 450F oven and bake for approximately 30 minutes, or until the top is crispy and golden brown.

Remove the dish from the oven and set aside to cool and set for just a few minutes before serving.



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