

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Traditional Stuffing with Bacon

Sage is traditional with stuffing. We've added bacon in order to up the umami (savoriness) of the stuffing. It can be stuffed into the bird or baked in a casserole alongside your turkey.

BY CHEF MARTY SLAVIN

### Ingredients

2 large loaves of bread  
(2-3 days old, cut into 1" cubes)  
1 cup salted butter  
2-3 slices bacon,  
chopped into pieces  
1 cup minced yellow onion  
1 cup chopped celery  
1 tsp. kosher salt  
1 tsp. white or black pepper  
5 tbsp. minced fresh sage  
1 cup chicken  
(vegetable or turkey stock)

### Directions

In a large and deep skillet, cook the bacon, and then melt butter over low heat. Add onion and celery, and sauté slowly until the vegetables are translucent. Add salt and pepper and fresh sage.

Stir to combine and release the sage's aromatics. Toss in as many bread cubes that will fit into the pan, then pour the cubes and skillet contents into the bowl with the remaining bread cubes.

Toss all the cubes to spread the sage, veggies and butter.

Taste for seasoning and correct to taste. Pour stock into the bowl and toss again. At this point either stuff the cavity of your turkey, or bake uncovered in the oven at 350°F for 30-35 minutes.



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