

Anyone making stuffing or dressing for a bird this Christmas?

Because we deep fry our turkey every year, we can't stuff the bird but we still make dressing outside of the bird, as well as make gravy without any pan drippings. The dressing usually is loaded with fresh herbs, onions, gizzards, hearts or even Italian sausage and it is always excellent.

This article is about the bread we use because it can be an important ingredient. Years ago, I asked a baker where their breadcrumbs were. He suggested that I not use commercial breadcrumbs because they are made from stale bread they couldn't sell. He pointed out a nice Focaccia loaf that did indeed turn into one of the better tasting dressings we make and every time we do a bird now, I usually buy a loaf.

But yesterday, a different idea popped into my head. Perhaps other people do the same thing? I decided to bake my own bread and added dried herbs and mushroom powder into the dough before being baked. When the bread was ready, we sampled it to see if it would be suitable and it was. It tasted like dressing and it didn't even get cooked yet. The addition of powdered sage really did the trick and we may add even more the next time we do this.



Bread for Turkey Stuffing/Dressing:

- 1/4 Cup Wild Mushroom Powder
- 3 Tbs Blackened Garlic Powder
- 3 Tbs Powdered Sage (this is the prime herb and could even use more)
- 1 Tbs Herbes de Provence
- 1 1/2 tsp Celery Salt
- 3 Tbs Sugar
- 1 tsp Instant Yeast
- 3 1/4 Cups All Purpose Flour
- 3 Tbs Duck fat or butter
- 1 1/4 Cups goat milk
- 1 egg

Made in an old bread maker placing all dry ingredients in first then the liquids. Baked on the basic setting, it was ready in four hours.

Crusts were cut off and it was pinched into chunks and dried overnight. It was then crisped in the oven for about five minutes until the edges started to get colour. After this it is treated as if they were normal breadcrumbs.

They will get broth, onions, celery, loads of dried Morel mushrooms and likely chicken hearts or gizzards before being roasted in a foil tent in the oven...