

Artichoke Parmesan Sourdough Stuffing

from **Sunset**

Time: 1 1/2 hours. *Every November, we're asked again and again for this recipe, created by reader Leslie Jo Parsons of Sutter Creek, California. (Sunset readers from all over the West have actually called Parsons to thank her for it too.) She still makes the stuffing every year, and she agrees with us: It's even better with extra parmesan, so we added some more here.*

1 pound mushrooms, rinsed, ends trimmed, and sliced

1 tablespoon butter

2 onions (3/4 lb. total), chopped

1 cup chopped celery

2 tablespoons minced garlic

About 2 cups reduced-sodium chicken broth

1 loaf (1 lb.) sourdough bread, cut into 1/2-in. cubes

2 jars (6 oz. each) marinated artichoke hearts, drained and chopped

1 cup freshly grated parmesan cheese

1 1/2 teaspoons poultry seasoning

1 1/2 tablespoons minced fresh rosemary leaves or 3/4 tsp. crumbled dried rosemary

Salt and freshly ground black pepper

1 large egg

1. In a 12-in. frying pan over high heat, cook mushrooms, butter, onions, celery, and garlic, stirring often, until vegetables are lightly browned, about 15 minutes. Pour into a large bowl. Add a bit of broth to pan and stir to scrape up browned bits. Add to bowl.

2. Pour 2 cups broth into bowl and add bread, artichoke hearts, parmesan, poultry seasoning, and rosemary; mix well. Add salt and pepper to taste. Make a well in stuffing. Add egg and beat with a fork to blend; mix egg with stuffing.

3. Preheat oven to 325° to 350° (use temperature turkey requires; see Note below). Spoon stuffing into a shallow 3-qt. (9- by 13-in.) casserole. For moist stuffing, cover with foil; for crusty stuffing, do not cover. Bake until hot (at least 150° in center) or lightly browned, about 50 minutes.

Make ahead: Up to 1 day ahead, make stuffing, put in casserole, cover, and chill. Allow about 1 hour to bake.

Note: For turkeys 10-13 lbs., oven/bbq temperature should be 350°; for turkeys 14 lbs. and over, oven/bbq temperature should be 325°.

Note: Nutritional analysis is per serving.

Yield: Serves 12 (makes 10 cups)

CALORIES 195 (29% from fat); FAT 6.2g (sat 2.5g); CHOLESTEROL 27mg; CARBOHYDRATE 26g; SODIUM 554mg; PROTEIN 9g; FIBER 2.7g



Photo: Leigh Beisch; Styling: Dan Becker