Savory Mushroom Dressing

Show: Oct 24th

(This recipe can be prepared a day before, but be sure to refrigerate it and re-heat prior to use.)

Ingredients: Serves 10

In a bowl combine:
1 1/2 cups Hot Water
1/2 oz Dried porcini Mushrooms
1 cup Butter or Oil (or 1/2 of each)
1 # Portobello Mushrooms, fresh, slice caps)
1 # Button Mushrooms, sliced
1 cup Leeks, chopped (white and slightly green parts)
3 Shallots, minced
1/2 cup Onion, chopped
6 Garlic Cloves, minced
2 cups Wine, Dry White
1 Tbl Thyme, fresh, chopped
1 loaf Whole Wheat Multigrain Bread (cut into cubes, crusts removed)
1 Large Egg, beaten
1/2 # (Optional) Italian Sausage

Procedure:

Combine 1 1/2 cups hot water and 1/2 oz. dried porcini mushrooms in a bowl and let stand until mushrooms soften, about 20-30 minutes. Remove mushrooms from water, pat dry with paper towels and chop finely. Pour water into another bowl; leave out sediments, save water for later use.

Melt 2 oz butter and 2 oz oil in heavy large pot over medium-high heat. Add 1 lb each of chopped Portobello and crimini mushrooms; sauté 10-minutes. Add leeks, shallots and onions that have been chopped as well as cloves of minced garlic; sauté 5 more minutes; add additional butter as needed. Add dry white wine, fresh thyme and porcini mushrooms. Cook until almost all the wine evaporates.

Transfer to a large bowl and mix in the bread, season with salt and pepper, mix in the one

beaten egg.

Add enough mushroom water to moisten, spoon loosely into bird cavities.

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