

## Mushroom and Almond Stuffing

Servings: 8 to 10

### INGREDIENTS

- 1 ½ lb Hilltop Hearth® ciabatta, torn into 1-in pieces (18 c)
- 2 oz dried mixed mushrooms
- 8 T unsalted butter
- 1 lb portabella mushrooms, chopped
- 2 ea medium onions, chopped
- 1 ½ t kosher salt
- 1 ¼ t black pepper
- 3 ea celery ribs, chopped
- 3 ea medium carrots, finely chopped
- 4 ea garlic cloves, finely chopped
- ½ c chopped fresh flat-leaf parsley
- 1 ½ T fresh sage, finely chopped
- 1 T fresh thyme, finely chopped
- 1 ½ c Monarch® slivered almonds, toasted until golden

### PREPARATION

In a 350° oven, bake bread pieces until dry and pale golden, 20 to 25 minutes. Transfer to a large bowl.

Meanwhile, pour 4 ½ c boiling water over dried mushrooms and soak until softened, about 30 minutes. Drain in a fine-mesh sieve over bowl, squeezing mushrooms; reserve liquid. Rinse mushrooms to remove any grit, squeeze out excess water and chop.

Heat half of butter in a heavy skillet over high heat until foam subsides, then cook fresh mushrooms and onions with ½ t salt and ¼ t pepper, stirring until volume of mushrooms is reduced, about 6 minutes. Reduce temperature to medium high and cook, stirring until golden, 5 to 6 minutes. Transfer mushrooms to a bowl.

Cook celery and carrots in remaining butter, stirring until carrots are tender, 8 to 10 minutes. Stir in garlic, all mushrooms, all herbs, almonds and 1 t each salt and pepper. Toss with bread, mushroom liquid, and salt and pepper to taste.

Transfer stuffing to hotel pan and bake at 350°, covered with foil until heated through, about 20 minutes. Remove foil and bake stuffing until top is browned, 10 to 15 minutes more.

