
ISSAQUAH
LUMBER
Timber & Thyme
Stuffing Recipe
A Pacific Northwest twist
on a Thanksgiving classic



Ingredients

1 lb. dried cubed rustic sourdough
8 tbsp. unsalted butter, plus a little extra for the dish
1 large yellow onion, diced
3 celery stalks, diced
2 Washington apples, cored and diced (Gala is our favorite)
12 oz. cremini or mixed mushrooms, chopped
3 garlic cloves, minced
2 tbsp. fresh sage, chopped
1 tbsp. fresh thyme leaves
1/4 cup fresh parsley, chopped
3/4 lb. sausage (optional: choice of andouille, mild, or spicy)
Salt and freshly ground black pepper, to taste

Note on Sourdough



Sourdough can be high in moisture. Dry the sourdough in a 300°F oven for 15-30 minutes, depending on the moisture content. Dry the sourdough cubes to the consistency of salad croutons.

Directions

Serves 8 - 10

1. Heat oven to 425°F. Butter a 9 × 13-inch baking dish. Put the cubed dried sourdough bread in a large mixing bowl.
2. Melt the 8 tbsp butter in a large, wide skillet over medium heat. Add onion and celery; cook 6–8 minutes, stirring, until softened.
3. Add mushrooms and cook until they release their liquid, it evaporates, and they begin to brown.
Add apples, garlic, sage, and thyme; cook 3–4 minutes. Season with salt and pepper.
4. Add the skillet mixture and parsley to the bread.
Add raw sausage, if using, and mix well
6. Cover with foil and bake for 30 minutes. Uncover and bake 15–20 minutes more, until the top is golden and a food thermometer reads at least 165°F in the center. If below 165°F, keep baking; re-cover if the top browns too quickly.

Refrigerate leftovers in shallow containers within 2 hours (1 hour above 90°F).
Reheat to 165°F




Happy
Thanksgiving