

BRIOCHE & PEARL ONION STUFFING

PREP TIME NIGHT BEFORE: 10 MIN

PREP TIME DAY OF: 15 MIN COOK TIME: 50 MIN

This brioche stuffing may just be the pinnacle of easy decadence. Simply chop your veggies, douse in broth, and bake. It emerges from the oven crunchy on top and custardy inside—heaven.



INGREDIENTS:

2 loaves of brioche

3 tbsp butter

¼ cup extra virgin olive oil

1 whole celery, sliced

10 white pearl onion, peeled and cut in half

10 purple pearl onion, peeled and cut in half

½ tsp salt

10 sage leaves

4 cups broth

4 eggs

DIRECTIONS:

THE NIGHT BEFORE:

Slice the crust off of the brioche and cut into fairly large cubes. Leave in the oven to dry out overnight.

THE NEXT DAY:

1. Preheat the oven to 350°F.
2. In a Dutch oven or heavy-bottomed oven-safe pan, sauté the celery, onion, and salt in the butter and oil on medium-low heat until translucent. Remove from heat.
3. Add the sage leaves and bread cubes. Mix well.
4. In a separate bowl, beat the eggs and broth well.
5. Pour over the bread and vegetable mixture.
6. Bake covered for 20 minutes. Uncover and allow the top to get toasty, an additional 10–15 minutes.