

Bagel & Fennel Sausage Stuffing

BY CHEF JEFF SEIZER

PREP TIME:

40 minutes

COOK TIME:

35 minutes

YIELD:

6-8 servings

This is a play on a classic Italian stuffing from my childhood -- also a happy accident. While prepping for a large thanksgiving dinner I realized I didn't have enough bread to make the classic version but I had bagels in the freezer. I simply switched it out and was so happy with the results, I never went back!



Ingredients

6	sesame seed bagels	1	cup chopped walnuts
1	lb fresh Italian sausage (mild or hot - your choice)	1	tbsp toasted fennel
4	cloves of garlic	1	tbsp toasted corriander
1	bulb of fennel	2	cups grated Parmesan
1	large white onion	2	cups chicken stock (or turkey)
4	stalks of celery, keep celery hearts and leaves	1/2	cup heavy cream
2	large carrots	3	eggs
1	sprig of rosemary		salt and pepper to taste
6	sprigs of thyme	1/2	lb butter (don't stress the calories, it's Thanksgiving)
	small bunch of sage		

Instructions

1. To start, dice bagels to medium 3/4 inch cubes and lightly toast in oven for 10 minutes at 375F. Small dice all the vegetables and finely chop the herbs.
2. In a large pot (pro-tip: shallow is better) start with the butter in the pan and heat till melted. Add spices and whole garlic clove, cook for 3 minutes on medium heat. Add the sausage, use a wooden spoon and mash till cooked and broken up. Add the veggies and cook for 5 minutes. Finally, add herbs, chicken stock and cream, cook down for around 5-10 minutes (1/4 reduced).
3. Remove from heat, put all ingredients in a large mixing bowl and allow to cool until you can work it with your hands. Once it's cooled enough to work with, add the bagel croutons and mix (should feel soggy). Add the eggs and cheese, mix throughout.
4. Place into baking pan and bake covered for 35 minutes at 350F, remove foil, bake for an additional 10 minutes at 400F.
5. Let sit and serve just hotter than room temp!