

N.W. Wild Rice & Mushroom Stuffing

1 Large can low salt chicken stock
1/2 to 1 cup wild rice (amount depends on preference)
1/2 teaspoon salt

16 cups sourdough bread cubes:
about 1 1/2 to 2-pound loaf unsliced, crust trimmed,
sourdough bread cut into 3/4 -inch cubes

6 Tbsp. (3/4 stick) unsalted butter

4 cups coarsely chopped leeks:
white and pale green parts only; about 3 medium leeks

1 cup chopped shallots (about 8)

1 1/4 pounds crimini or button mushrooms, sliced

1/2 pound fresh shiitake mushrooms, stems removed, caps sliced

1/4 pound fresh chanterelle mushrooms, course chopped

2 cups chopped celery

1 cup chopped fresh parsley

3 Tbsp. chopped fresh thyme (or 1 Tbls. dried)

2 Tbsp. chopped fresh sage (or 2 tsp. dried)

2 large eggs, beaten to blend

Yield: 14 to 16 servings (about 18 cups)

Bring to boil 1 large can chicken stock, then add 1/2 to 1 cup wild rice & 1/2 teaspoon salt. Boil 2-3 minutes. **Do not lift lid**, turn heat to simmer; simmer while preparing rest of recipe, (at least one hour or until kernels puff open).

Preheat oven to 325°F. Divide bread cubes between 2 baking sheets. Bake until dried and just beginning to brown, about 15 minutes. Cool. Transfer to very large bowl.

Melt butter in heavy dutch oven over medium-high heat. Add leeks, shallots, and crimini and shiitake mushrooms and sauté until golden and tender, about 15 minutes. Mix in celery and chanterelle; sauté 5 minutes. Transfer mixture to bowl with bread cubes. Drain wild rice, reserving soaking liquid. Mix in parsley, wild rice, thyme and sage. Season with salt and pepper. *(Can be made 1-day ahead. Cover and chill wildrice soaking liquid and stuffing separately).*

TO BAKE STUFFING IN TURKEY: Fill main turkey cavity LOOSELY with stuffing. Add enough water to wildrice soaking liquid, if necessary, to make 1 cup of liquid. Add enough of this liquid to remaining stuffing to moisten (*3/4 to 1 cup depending on amount of remaining stuffing*). Spoon remaining stuffing into buttered baking dish. Cover with buttered foil. Bake stuffing in dish alongside turkey until heated through, about 30 minutes. Uncover and bake until top is crisp, about 15 minutes.

TO BAKE ALL STUFFING IN PAN: Preheat oven to 325°F. Butter 15x10x 2-inch baking dish. Mix 1 1/2 cups wildrice soaking liquid, making up difference with water if necessary, into stuffing. Transfer stuffing to prepared dish. Cover with buttered foil and bake until heated through, about 1 hour. Uncover and bake until top is crisp, about 15 minutes.

Optional: Peel, core & slice 2 to 4 Granny Smith Apples; dice slices of apple into desired size pieces; Mix into stuffing just before baking.