



COOKING CLASSES
AT SUR LA TABLE

**FOCUS SERIES:
CLASSIC STUFFING & VARIATIONS**

WITH SUR LA TABLE CHEF

MENU:

**CLASSIC SOURDOUGH STUFFING
SAUSAGE STUFFING
OYSTER STUFFING
CORNBREAD STUFFING**

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Classic Sourdough Stuffing

- 2 tart apples such as Granny Smith or Honeycrisp
- 2 medium yellow onions
- 3 medium carrots
- 4 celery ribs
- 1 bunch sage
- 1 bunch flat-leaf parsley
- 3 garlic cloves
- 1 1/2 sticks unsalted butter
- 3 large eggs
- Olive oil
- Kosher salt
- Freshly ground black pepper
- 2 cups low sodium chicken or vegetable broth
- 1 large loaf crusty sourdough bread

Sausage Stuffing

- 1 pound bulk sweet Italian sausage
- 1 medium garlic clove
- 3 medium leeks
- 2 tart apples such as Granny Smith or Honeycrisp
- 2 celery ribs
- 1 bunch rosemary
- 1 bunch flat-leaf parsley
- 1 stick unsalted butter
- 3 large eggs
- Olive oil
- Kosher salt
- Freshly ground black pepper
- 2 cups low-sodium chicken broth
- 1 pound crusty country-style white bread

Oyster Stuffing

- 1 cup (about 16 shucked) chopped oysters with liquor
- 3 garlic cloves
- 2 medium yellow onions
- 4 celery ribs

- 1 bunch flat-leaf parsley
- 1 lemon
- 1 1/2 sticks unsalted butter
- Olive oil
- Kosher salt
- Freshly ground black pepper
- Hot sauce, optional
- 2 cups low sodium chicken or vegetable broth
- 1 large loaf crusty sourdough bread

Cornbread Stuffing

- 1/2 pound thick-cut bacon
- 1 bunch thyme
- 1 bunch sage
- 1 large bunch flat-leaf parsley
- 1 large shallot
- 1 pound (about 3-4) tart apples such as Granny Smith or Honeycrisp
- 1 large yellow onion
- 4 celery ribs
- 1 cup half and half
- 2 large eggs
- 2 1/2 sticks unsalted butter
- All-purpose flour
- Medium-grind cornmeal (yellow or white)
- Granulated sugar
- Baking powder
- Kosher salt
- Freshly ground black pepper
- Ground sage
- Dried thyme
- 2 1/2 cups low-sodium chicken or turkey stock
- 1 cup pecans

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Silicone spatula
- Oyster knife (if using fresh oysters)
- Citrus juicer or reamer (Oyster Stuffing recipe)
- Pastry brush
- Whisk

Cookware

- Large saucepan

Bakeware

- 2 rimmed baking sheets
- 13" oval or 9 x 13" baking dish (one for each recipe)
- Loaf pan (Cornbread Stuffing recipe)

Other

- Aluminum foil
- Parchment paper (Cornbread Stuffing recipe)
- Paper towels

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Classic Sourdough Stuffing

1. Wash and dry produce.
2. 1 hour prior to class, cut bread into 3/4" cubes, toss in oil and garlic and bake at 350°F until crisp, about 15 minutes. Set aside to cool.
3. Preheat oven to 350°F.

Sausage Stuffing

1. Wash and dry produce.
2. 1 hour prior to class, cut bread into 3/4" cubes, toss in oil and garlic and bake at 350°F until crisp, about 15 minutes. Set aside to cool.
3. Preheat oven to 350°F.

Oyster Stuffing

1. Wash and dry produce.
2. 1 hour prior to class, cut bread into 3/4" cubes, toss in oil and garlic and bake at 350°F until crisp, about 15 minutes. Set aside to cool.
3. If using fresh oysters, shuck and chop.
4. Preheat oven to 350°F.

Cornbread Stuffing

1. 2 hours prior to class, prepare cornbread, bake and cool.
2. Transfer crumbled cornbread onto two rimmed baking sheets. Bake at 300°F until cornbread is slightly crunchy, about 20 to 25 minutes. Set aside to cool.
3. Preheat oven to 375°F.

CLASSIC SOURDOUGH STUFFING

Yield: 12 servings

1 large loaf crusty sourdough bread
2 tablespoons olive oil
3 garlic cloves, peeled and minced
1/2 cup (1 stick) unsalted butter, more for greasing
2 tart apples such as Granny Smith or Honeycrisp, cored and cut into 1/4" dice
2 medium yellow onions, cut into a 1/4" dice
3 medium carrots, peeled and cut into 1/4" dice
4 celery ribs, cut into a 1/4" dice
1 tablespoon sage, minced
1 tablespoon flat-leaf parsley, minced
Kosher salt and freshly ground black pepper
3 large eggs, beaten
1 1/2 cups low sodium chicken or vegetable broth, plus more if needed

Preheat oven to 350°F and position a rack in center of oven. Generously butter a 13" oval baking dish.

1. Cut off crust from bottom and short ends of bread and discard. Cut bread into 3/4" cubes. To a large bowl, transfer bread cubes and toss with oil and garlic. Evenly arrange bread cubes onto a rimmed baking sheet. Transfer to oven and bake until golden and slightly dry, stirring occasionally, about 15 minutes. Cool slightly and transfer back to a large bowl.
2. To a large saucepan set over medium-high heat, melt butter. Add apples, onions, carrots and celery and cook until tender, about 8 minutes. Stir in sage and parsley. Transfer mixture to bowl with toasted bread. Season to taste with salt and pepper. This recipe can be prepared ahead of time through this step. Transfer cooled stuffing to a plastic freezer bag and freeze for up to 1 month or cover and refrigerate for up to 5 days.
3. Using a silicone spatula, stir eggs and broth into mixture until thoroughly combined. Transfer to prepared baking dish. Cover with foil and bake until heated through and almost set, about 45 minutes. Remove foil and bake until golden, about 15 minutes longer.

Thanksgiving countdown: 2 hours prior

- **From frozen:** Break frozen stuffing with your hands into smaller chunks, add to bowl and continue from step 3. Frozen stuffing will take an extra 15 to 20 minutes to bake.
- **From refrigerated:** Continue from step 3.

SAUSAGE STUFFING

Yield: 12 servings

1/4 cup unsalted butter, more for greasing baking dish
1 pound crusty country-style white bread
2 tablespoons olive oil
1 medium garlic clove, peeled and minced
1 pound bulk sweet Italian sausage
3 medium leeks, white and pale green parts only, washed well and thinly sliced
2 tart apples such as Granny Smith or Honeycrisp, cored and cut into 1/4" dice
2 celery ribs, cut into 1/4" dice
1 tablespoon rosemary, minced
1 tablespoon flat-leaf parsley, minced
Kosher salt and freshly ground black pepper
3 large eggs, beaten
1 cup low-sodium chicken broth, plus more if needed

Preheat oven to 350°F and position a rack in center of oven. Generously butter a 13" oval baking dish.

1. Cut off crust from bottom and short ends of bread and discard. Cut bread into 3/4" cubes. To a large bowl, transfer bread cubes and toss with oil and garlic. Evenly arrange bread cubes onto a rimmed baking sheet. Transfer to oven and bake until golden and slightly dry, stirring occasionally, about 15 minutes. Cool slightly and transfer back to a large bowl.
2. To a large saucepan set over medium-high heat, add sausage. Using a wooden spoon, sauté while breaking up sausage into small pieces until cooked through, about 10 minutes. Using a slotted spoon, transfer sausage to bowl with bread cubes.
3. Return skillet over medium heat and add butter. When butter is melted, add leeks, apple and celery and cook until tender, about 8 minutes. Stir in rosemary and parsley. Transfer mixture to bowl with sausage and bread. Season to taste with salt and pepper. This recipe can be prepared ahead of time through this step. Transfer cooled stuffing to a plastic freezer bag and freeze for up to 1 month or cover and refrigerate for up to 5 days.
4. Using a silicone spatula, stir eggs and broth into mixture until thoroughly combined. Transfer to prepared baking dish. Cover with foil and bake until heated through and almost set, about 45 minutes. Remove foil and bake until golden, about 15 minutes longer.

Thanksgiving countdown: 2 hours prior

- **From frozen:** Break frozen stuffing with your hands into smaller chunks, add to bowl and continue with from 4. Frozen stuffing will take an extra 15 to 20 minutes to bake.
- **From refrigerated:** Continue from step 4.

OYSTER STUFFING

Yield: 12 servings

1 large loaf crusty sourdough bread
2 tablespoons olive oil
3 garlic cloves, peeled and minced
3/4 cup (1 1/2 sticks) unsalted butter, divided, plus more for greasing
2 medium yellow onions, cut into a 1/4" dice
4 celery ribs, cut into a 1/4" dice
2 tablespoons flat-leaf parsley, minced
Kosher salt and freshly ground black pepper
1 cup (about 16 shucked) oysters, chopped with liquor
Juice of 1 lemon
1 tablespoon hot sauce, optional
1 cup low sodium chicken or vegetable broth, plus more if needed

Preheat oven to 350°F and position a rack in center of oven. Generously butter a 13" oval baking dish.

1. Cut off crust from bottom and short ends of bread and discard. Cut bread into 3/4" cubes. To a large bowl, transfer bread cubes and toss with oil and garlic. Evenly arrange bread cubes onto a rimmed baking sheet. Transfer to oven and bake until golden and slightly dry, stirring occasionally, about 15 minutes. Cool slightly and transfer back to a large bowl.
2. To a large saucepan set over medium-high heat, melt 8 tablespoons butter. Add onions and celery and cook until tender, about 8 minutes. Stir in parsley. Transfer mixture to bowl with toasted bread. Season to taste with salt and pepper. This recipe can be prepared ahead of time through this step. Transfer cooled stuffing to a plastic freezer bag and freeze for up to 1 month or cover and refrigerate for up to 5 days.
3. Using a silicone spatula, stir oysters, liquor, lemon juice, hot sauce and broth into mixture until thoroughly combined. Transfer to prepared baking dish and scatter remaining 4 tablespoons butter over top of stuffing. Cover with foil and bake until heated through and almost set, about 45 minutes. Remove foil and bake until golden, about 15 minutes longer.

Thanksgiving countdown: 2 hours prior

- **From frozen:** Break frozen stuffing with your hands into smaller chunks, add to bowl and continue from step 3. Frozen stuffing will take an extra 15 to 20 minutes to bake.
- **From refrigerated:** Continue from step 3.

CORNBREAD STUFFING

Yield: 12 servings

Stuffing is one of the most popular side dishes at the Thanksgiving table. In this recipe, the combination of rustic cornbread, tart apples and smoky bacon will make it your family's new favorite. To save time, prepare the cornbread 2 days in advance and assemble the stuffing up to 1 day in advance and refrigerate. Sprinkle on the stock just before baking.

Herb Cornbread:

1 cup all-purpose flour
1 cup medium-grind cornmeal (yellow or white)
1/4 cup plus 1 tablespoon granulated sugar
1 1/4 teaspoons baking powder
1 1/2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1 large shallot, finely chopped
1/3 cup fresh thyme leaves, finely chopped
1/4 cup fresh sage leaves, finely chopped
2 tablespoons flat-leaf parsley, finely chopped
1 cup half and half
2 large eggs
1/2 cup (1 stick) unsalted butter, melted and cooled

Stuffing:

1/2 pound thick-cut bacon, cut crosswise into 1/4" pieces
8 tablespoons (1 stick) unsalted butter, divided, plus more for greasing
1 pound tart apples such as Granny Smith or Honeycrisp, cored and cut into 1/4" dice
1 cup yellow onion, minced
1 cup pecans, chopped
1 cup celery, finely chopped
1/3 cup fresh parsley, minced
2 teaspoons ground sage
1 1/2 teaspoons dried thyme, crumbled
2 teaspoons kosher salt
Freshly ground pepper
2 cups low-sodium chicken or turkey stock, plus more if needed

Preheat oven to 350°F and position a rack in center of oven. Lightly coat a 9 x 5" loaf pan with melted butter and line with a piece of parchment paper that extends 1" beyond edge of both sides of pan.

1. **To prepare cornbread:** To a medium mixing bowl, whisk flour, cornmeal, sugar, baking powder, salt and pepper. Add shallot, thyme, sage and parsley. Whisk again to blend thoroughly.
2. To a second mixing bowl or large measuring cup, whisk half and half, eggs and butter. Make a well in dry ingredients and pour wet ingredients into well. Using a whisk, gently combine ingredients, stirring just until batter is homogenous and there are no patches of egg or flour. Don't overmix or cornbread may be tunneled with holes.
3. Transfer batter into prepared loaf pan. Bake until firm to touch and a skewer inserted into center comes out clean, about 40 to 50 minutes. Transfer to a rack and let cool for 10 to 15 minutes before inverting. Peel off parchment paper and crumble in small chunks.
4. **To dry cornbread:** Lower oven to 300°F and position two racks in upper and lower thirds. Transfer crumbled cornbread onto two rimmed baking sheets. Place in preheated oven and bake until cornbread is slightly crunchy, about 20 to 25 minutes. Remove pans from oven and allow cornbread to cool to room temperature. Transfer cornbread to a large mixing bowl. Increase oven temperature to 375°F.
5. **To prepare stuffing:** To a large skillet set over medium heat, add bacon pieces and cook, stirring occasionally, until fat has rendered and bacon is crispy, about 10 to 12 minutes. Using a slotted spoon or spider, transfer bacon pieces to a paper towel-lined plate. Set aside.
6. Pour off all but 2 tablespoons bacon fat and return skillet to medium heat. Add 6 tablespoons butter. When foaming subsides, add apples, onion, pecans and celery; stirring well to combine. Cook, stirring occasionally, until apples and vegetables are soft, about 8 to 10 minutes. Remove skillet from heat and stir in cooked bacon, parsley, sage, thyme, salt and pepper. Transfer mixture to bowl with cornbread and stir well to combine. This recipe can be prepared ahead of time through this step. Transfer cooled stuffing to a plastic freezer bag and freeze for up to 1 month or cover and refrigerate for up to 5 days.
7. Generously grease a 9 x 13" baking dish. Sprinkle cornbread mixture with stock, 1/2 cup at a time until cornbread is moistened but not soggy. Transfer bread mixture to greased baking pan and dot top with remaining 2 tablespoons butter. Transfer pan in preheated oven and bake until stuffing is deep brown and crispy, about 50 to 60 minutes.
8. **To serve:** Remove stuffing from oven and allow to cool slightly. Serve warm.

Thanksgiving countdown: 2 hours prior

- ***From frozen:*** Break frozen stuffing with your hands into smaller chunks, add to bowl and continue from step 7. Frozen stuffing will take an extra 15 to 20 minutes to bake.
- ***From refrigerated:*** Continue from step 7.