



## Turkey Stuffing

Recipe by Stephen Pavy

Makes enough to stuff a 14-16 pound turkey, with enough left to fill a 5qt. casserole dish or 9" x 13" pan.

Serve with

[Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley](#)

[Joseph Phelps Vineyards Insignia](#)

[Joseph Phelps Vineyards Le Mistral](#)

[Joseph Phelps Vineyards Syrah, Napa Valley](#)

1 loaf            Polenta bread. Find a polenta bread (corn flour/corn meal) from a local bakery if you can. Della Fattoria is a local Sonoma County baker.  
¼ lb.            butter  
4                stalks celery, chopped  
1                large sweet onion, chopped  
1 cup            dried currants  
1 cup            almond slivers  
Kosher salt and freshly ground black pepper to taste  
2 Tbsp.        chopped fresh sage leaves  
¼ cup            chopped Italian parsley  
2 tsp.            chopped fresh tarragon  
2 tsp.            thyme leaves  
Enough low salt organic chicken broth to moisten

One day ahead – cut bread into bite sized cubes and spread out on cutting boards or cookie sheets to dry.

On the morning of dinner – sauté onion and celery in butter until vegetables are soft. Spread almonds on cookie sheet and toast in pre-heated 350 degree oven for 5 minutes. Add all herbs, salt, pepper, toasted almonds, and currants to the dried bread crumbs.

Just before stuffing turkey, moisten stuffing with chicken broth (it should not be soggy).

Stuff turkey just before placing in oven. Place all of the stuffing that does not fit into turkey cavity into a baking dish and cook with turkey for the last hour, making certain to baste the extra stuffing at least twice with pan drippings from turkey.