



## *Stuffing Muffins by Chef Michael Forster*

### *Basic Stuffing Recipe*

#### **Ingredients:**

2 Loaves Italian Bread, cubed and lightly toasted

2 tablespoons butter                      large onion, finely chopped

2 stalks celery, finely chopped        2 eggs, lightly beaten

2 cups chicken broth                      2 teaspoons rubbed sage

1 teaspoon garlic powder                salt and pepper to taste

**Directions:** Allow the toasted bread to sit approximately 24 hours, until hard. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a muffin pan.

Melt the butter in a medium saucepan over medium heat. Stir in the onion and celery and slowly cook until soft. Remove from heat and drain.

Mix the eggs and chicken broth together then into the bread cubes. The mixture should be moist, but not mushy. Mix in the onion, celery, rubbed sage, garlic powder, salt and pepper. Use a little extra broth, if necessary, to attain desired consistency.

Press the mixture into the muffin pan. Bake 35 minutes or until the top is brown and crisp.

**For Sausage Muffins:** Take 1 pounds of Italian sausage out of the skin and cut into small pieces. Sauté in a little olive oil until almost cooked through. Drain out the fat and mix into the stuffing with the onion and celery.

*Pair Sausage Muffins with an Australian Shiraz from Yalumba or d'Arenberg.*

**For Oyster Muffins:** Purchase 1 pint of shucked oysters. Replace half of the Chicken stock with the liquid in the oysters. Rough chop the oysters and fold them into the stuffing with the onions and celery.

*Pair Oyster Muffins with a dry Alsatian Riesling from Trimbach or Michel Fonne.*

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