

**Dave's Specialty Foods, Inc.**  
**David Esau, Chef/Owner**  
www.davespecialtyfoods.com  
847.259.9510

## **STUFFING**

### **Ingredients**

<b>1 loaf</b>	<b>Bread cubed</b>
<b>½</b>	<b>Onion, diced</b>
<b>3 stalks</b>	<b>Celery, diced</b>
<b>2 cloves</b>	<b>Garlic, minced</b>
<b>2</b>	<b>Carrots, diced</b>
<b>¾ stick</b>	<b>Butter!</b>
<b>1 Qt</b>	<b>Stock</b>
<b>½ Tbsp</b>	<b>Herbes de Provence</b>
	<b>Fresh sage, chopped</b>
	<b>Salt and Pepper</b>

### **Method:**

**Combine onion, garlic, celery, carrots and butter in sauce pan. Saute to brown. Add stock, herbs and seasonings. Bring to boil and add bread. Stir to incorporate. Dump into baking dish and bake in 375 degree oven to brown top—about 30 minutes.**