

Chestnut Stuffing

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Ingredients:

½ lb of butter.
1 cup of chopped onion.
4 cups of coarsely chopped celery (including leaves).
¼ cup of chopped parsley.
6 cups of white bread cubes, dry.
1 lb of chestnuts, roasted, peeled and chopped.
Salt and black pepper.
Pinch of nutmeg.
¼ cup of half-and-half cream.
¼ cup of white wine.

Directions:

In a large skillet, heat the butter, then sauté the onion, celery and parsley, stirring, for about 5 minutes.

In a large kettle, combine the bread cubes, chestnuts, salt, black pepper and nutmeg. Toss to mix thoroughly.

Combine the half-and-half cream and white wine; mix thoroughly.

Add the cream/wine mixture to the bread mixture, along with the vegetables and drippings in your skillet.

Toss lightly, using 2 forks.