

Steamed Stuffing

Ingredients:

4cups Bread, cubed and toasted
3ea Eggs
1cup Milk or Heavy Cream
1/4cup Minced Celery
1/4cup Minced Onions
1/4cup Chopped Mushrooms
3tbl Extra Virgin Olive Oil 'Rosemary'
1/4tsp Rubbed Sage

Directions:

Whisk together the eggs and the milk or cream. Pour this mixture over the bread cubes and allow to rest for at least one hour and up to overnight. The more toasted your bread crumbs are the better they will hold their shape. Toss the bread crumbs with the vegetables, and spices. Wrap single portion servings tightly in plastic wrap and place into a steamer. Steam until firm.

You may add up to 1/2cup of any of the following if you choose; smoked oysters, golden raisins, minced parsnips, rendered bacon.

Vinaigrette

Oil and vinegar to tap, taste and treasure

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