



Thyme Scented Roasted Shallot, Granny Smith Apple and Chanterelle Mushroom Stuffing

Side Dish

Source: Foraged and Found Edibles, and Herban Feast Catering

Ingredients:

1/2 pound chanterelle mushrooms, shredded
1 sweet onion, julienned
1/2 cup celery, small dice
1/2 cup carrot, small dice
1/2 tablespoon garlic, chopped
1/2 tablespoon thyme, chopped
3 shallots
1 Granny Smith apple, medium dice
4 tablespoons butter
2 tablespoons olive oil
2 cups vegetable stock
2 quarts rustic bread, large dice
Salt and pepper, to taste

Method:

1. Preheat oven to 375°. In a mixing bowl, toss shallots with olive oil, salt and pepper and roast until caramelized.
2. Meanwhile, melt butter on medium-high heat. Add mushrooms, onions, celery, carrots, garlic, and apples. Lightly sauté ingredients until soft. Add thyme, vegetable stock, roasted shallots, and bread. Season with salt and pepper.
3. Pour stuffing into a greased casserole dish. Bake stuffing at 375° for 15-20 minutes, or until the top of the stuffing is golden brown and warmed throughout.