

# Bob's Chestnut Stuffing

## Ingredients

- 1 pound fresh unshelled chestnuts (about 18 medium chestnuts)
- 1 loaf firm white bread (about 1 pound), crust trimmed and cut into ½ inch cubes
- 2 onions, chopped
- 1 tablespoon olive oil
- 2 celery ribs, chopped
- 3 garlic cloves, chopped
- 1 tablespoon fresh thyme leaves
- 1 tablespoon salt
- 1 tablespoon freshly ground black pepper
- ½ cup dry white wine, such as Sauvignon Blanc
- 4 cups sliced mushrooms (about 12 ounces)
- ½ cup chopped fresh parsley
- ½ cup dried currants
- ¾ cup Chicken Stock (See my recipe for home made chicken stock)

## Process

Preheat the oven to 325°

With the point of a small paring knife, make a crisscross cut through the shell in the flat side of each chestnut shell. Place the chestnuts on a baking sheet and bake for about 25 minutes, until the shells break. Allow them to cool slightly (if the chestnuts cool too much, they won't peel easily). Peel and discard the shells. Using a paper towel, rub off the thin layer of the inner brown skins.

Return the peeled chestnuts to the saucepan and add enough water to cover. Bring to a boil over high heat. Reduce the heat and simmer for 30 to 45 minutes, until tender.

Drain and rinse with cold water. When cool enough to handle, cut each chestnut into quarters and reserve.

Preheat the oven to 350° F. Spread the bread cubes in a single layer in a shallow baking pan and bake for 15 to 25 minutes, until crisp, dry and golden. Transfer the bread cubes to a large bowl.

In a large skillet, sauté the onions in ½ tablespoon of the oil over medium-low heat for 10 to 15 minutes, until golden.

Add the celery, garlic, thyme, salt, and pepper, and sauté for 5 minutes, until the celery is soft. Add the wine and cook about 5 minutes, until the liquid is evaporated. Add the vegetable mixture to the bread cubes in the bowl.

In the same skillet, sauté the mushrooms in the remaining ½ tablespoon oil over high heat, until browned and the liquid is evaporated. Add to the bread cubes. Add the quartered chestnuts, parsley, and currants. Mix well. Add enough of the stock to moisten the mixture, but be careful not to make it soffy. Transfer the

mixture to a lightly greased 3 –quart baking dish and cover with aluminum foil. You can refrigerate the stuffing for up to 24 hours before baking, but if you do, you'll need to increase the baking time by 15 minutes. Bake for 45 minutes. Uncover and bake about 15 minutes more, until crisp. Serve hot.

Makes 8 to 10 cups; Serves 8.

This recipe is based upon Chestnut Stuffing recipe page N. 230 in *The City Tavern Cookbook – Recipes from the Birthplace of American Cuisine* by Walter Staib Running Press Book Publishers ISBN978-0-7624-3417-6

Bob Snyder  
343 Blake Street Wray, Colorado 80758  
970-332-0663 – sirbobert@snydersmart.com  
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