

## Artichoke Parmesan Sourdough Stuffing

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We have made this stuffing since 1994. Everybody loves it!

### Ingredients:

- 1 lb. Mushrooms, rinsed, ends trimmed, and sliced
- 1 Tbsp. Butter
- 2 Onions (3/4 lb. total),chopped
- 1 C. Chopped celery
- 2 Tbsp. Minced garlic
- About 2 cups reduced-sodium chicken broth
- 1 Loaf (1 lb.) sourdough bread, cut into 1/2-in.cubes.
- 2 Jars (6oz. each) marinated artichoke hearts, drained and chopped
- 1 C. Freshly grated Parmesan cheese
- 1 1/2 Tsp. Poultry seasoning
- 1 1/2 Tbsp. Minced fresh rosemary leaves or 3/4 tsp. crumbled dried rosemary Salt and freshly ground black pepper
- 1 Large egg

### Preparation:

1. In a 12-in. frying pan over high heat, cook mushrooms, butter, onions, celery, and garlic, stirring often, until vegetables are lightly browned, about 15 minutes. Pour into a large bowl. Add a bit of broth to pan and stir to scrape up browned bits. Add to bowl.
2. Pour 2 cups broth into bowl and add bread, artichoke hearts, Parmesan, poultry seasoning and rosemary; mix well. Add salt and pepper to taste. Make a well in stuffing. Add egg and beat with a fork to blend; mix egg with stuffing.
3. Preheat oven to 325 to 350 degrees, Spoon stuffing into a shallow 3-qt. (9-by-13-in) casserole. For moist stuffing, cover with foil, for crusty stuffing, do not cover. Bake until hot (at least 150 degrees in center) or lightly browned, about 50 minutes.

Make ahead; Up to 1 day ahead, make stuffing, put in casserole, cover, and chill. Allow about 1 hour to bake.

Enjoy!!

