

Sourdough Stuffing in Acorn Squash *Pair with 2023 Rosé*

LEVEL: EASY-MEDIUM | SERVINGS: 4
PREHEAT OVEN: 400°F | COOKING TIME: 38 MIN

INGREDIENTS

2 Acorn Squash, cut in half & seeds cleaned out
Olive Oil
8 cups cubed, stale Sourdough
1 cup Pistachios, rough chopped
1 cup Dried Cherries
1 cup White Onion, chopped
1 cup Celery, chopped
2 tsp Powdered Sage
2 tsp Dried Thyme
1/4 cup chopped Parsley
4 Eggs
1 1/2 cups warmed Vegetable Broth
1 tsp Salt and Pinch of Black Pepper



DIRECTIONS

1. Rub olive oil, salt, and black pepper on the acorn squash halves. Put the squash halves cut side down on a parchment-lined baking sheet. Roast for 35 minutes, or until soft.
2. Toast the pistachios in a small pan for a few minutes taking care not to burn by moving the pan frequently.
3. Heat olive oil in a large sauté pan over medium heat and cook the onions and celery until translucent.
4. Next add dried sage, thyme, and fresh parsley with the onion and celery. Mix well and let cook for about 2 minutes.
5. Then pour the onion mixture over the bowl of sourdough. Add in the pistachios and the dried cherries. Mix.
6. Add the eggs. Depending on the bread dryness and hardness, you can reduce or increase the eggs.
7. Slowly add the vegetable broth to the sourdough mixture. Add and mix gently until the stuffing holds together. Again, you can reduce or increase the broth depending on the bread.
8. Put the mixture in the squash halves and place under the oven's broiler for 2-3 minutes, or until golden brown.
9. Top with more chopped parsley or marigold petals to serve. Best enjoyed immediately.

VARIATIONS

Add cooked pancetta cubes or bacon to the mixture. Try brown butter to sauté the vegetables. And of course, feel free to sub the sourdough for another bread of choice.