

# Jilly's Almost Famous Stuffing

## Ingredients

1/2 cup (125 mL) vegan butter  
1/4 cup (60 mL) extra-virgin olive oil  
2 cups (500 mL) finely chopped celery (3 to 4 stalks)  
1 1/2 cups (375 mL) finely chopped yellow onions (1 medium onion)  
4 cloves garlic, crushed  
1 pound (450 g) finely chopped white and/or brown mushrooms (about 4 cups/1 L)  
2 tablespoons (30 mL) chopped fresh sage  
2 teaspoons (10 mL) fresh thyme leaves  
1 Granny Smith apple, unpeeled and finely diced  
1/4 cup (60 mL) white wine (we use chardonnay)  
4 teaspoons (20 mL) poultry seasoning  
1/2 teaspoon (2 mL) salt  
1/2 teaspoon (2 mL) pepper  
1 to 1 1/2 cups (250 to 375 mL) vegetable stock  
1 loaf day-old white bread, roughly cut into 1-inch (2.5 cm) cubes

## Method

1. Preheat the oven to 350°F (180°C). Grease a 10-inch (25 cm) round or 10 1/2- × 7 1/2-inch (2.3 L) rectangular baking dish.
2. Heat the vegan butter and olive oil in a large frying pan over medium heat. Add the celery and onions and cook until soft and fragrant, 3 to 4 minutes, stirring occasionally.
3. Add the garlic, mushrooms, sage, and thyme and cook, stirring occasionally, until the mushrooms are soft, 8 to 10 minutes.
4. Stir in the apple, white wine, poultry seasoning, salt and pepper. Cook for 3 to 5 minutes, until the apple slightly softens. Add 1 cup (250 mL) of the vegetable stock, stir, and cook for another 3 minutes.
5. Place the bread cubes in a large bowl. Pour the mushroom mixture over the bread and lightly toss with a rubber spatula to combine. Drizzle with additional stock if you prefer a moister stuffing, and season with additional poultry seasoning, salt, and pepper, if desired.
6. Spread the stuffing evenly in the prepared baking dish and bake until heated through, about 30 minutes. Serve immediately.