

STUFFING *By Nanor Demirjian*

Ingredients

- 1/2 loaf of white sliced bread
- 250 grams mushrooms, finely chopped
- 1 1/2 stalk celery, finely chopped
- 100 grams scallions, finely chopped
- 2 eggs
- 80 grams margarine, salted
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Instructions:

1. Preheat the oven to 180°C. Grease a baking dish (28cm X 18cm).
2. Rip up the bread into small pieces and put them in a large bowl.
3. Melt the margarine and fry the celery for 3 minutes. Then add the scallions and fry for 3 minutes. Then add the mushrooms and fry for about 6 more minutes, until vegetables are soft and the mixture is soupy. Add salt and pepper.
4. Pour the vegetable mixture on top of the bread and let it cool for 2 minutes. Mix.
5. Add the eggs to the bread mixture, one at a time, and mix.
6. Put the bread mixture in the greased baking dish and cover with aluminum foil.
7. Bake in the oven for 45 minutes.
8. Take out and uncover the baking dish. Let cool for about 10 minutes before eating.

NANOR'S COMMENTS

This recipe was given to me by a friend who made this stuffing for a Thanksgiving dinner we both attended a couple years ago. There are many stuffing variations, but I really liked what he had made for us that night and so I asked for the recipe. I love the flavors that the mix of mushrooms, scallions and celery create in this dish. Furthermore, as it's not a traditional stuffing cooked inside a turkey, it can be made any time with the simple ingredients needed.

STUFFING *By Nanor Demirjian*

