

Chestnut Turkey Stuffing

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Take the extra effort to cook this recipe from scratch - freshly baked chestnuts lend a smooth, buttery quality to stuffing that can't be reached with any other ingredient.

Ingredients:

2 pounds chestnuts
1 tablespoon vegetable oil
6 cups breadcrumbs or croutons
½ cup butter, melted
¼ cup minced onion
¼ cup chopped fresh parsley
1 teaspoon salt
¼ teaspoon black pepper

Directions:

- 1) Preheat oven to 400°F. Lightly grease a casserole dish.
- 2) Make 2 ½-inch slits with a sharp knife into the shell of each chestnut. Heat oil in a deep saucepan over medium; add chestnut and cook 5 minutes, stirring occasionally. Transfer to a baking sheet; bake 5 minutes. Remove and cool.
- 3) In a large mixing bowl, combine breadcrumbs, butter, onion, parsley, salt, and pepper. Set aside. Remove chestnut shells and skins using a knife. Squash the nuts and add to bowl of breadcrumb mixture. Place in prepared casserole dish, cover, and bake 35 to 45 minutes, until light golden.