



WORKS WITH FOOD ID

Cranberry Sourdough Stuffing

This stuffing brings together sweet, sour and savory flavors that honor tradition but also add a bit of an edge to a classic favorite. We used sourdough bread to add a bit of a tang and scallions to add a slight kick.



PREP TIME
20 minutes

COOK TIME
30 minutes

SERVINGS
6-8

SHELF POSITION
Middle

Ingredients

- 1 lb loaf sourdough bread
- 1 tablespoon unsalted butter
- 2 cups whole milk
- 2 cups heavy cream
- 4 large eggs
- 2 bunches scallions, white and pale-green parts only, thinly sliced (about 1/2 cup sliced)
- 1/2 cup cranberries
- 1/2 cup golden raisins
- 1 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper

Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons
- Mixing bowl
- Whisk
- 9" x 13" baking dish

Method



- 1 Cut sourdough bread into roughly 1-inch cubes and place on June Pan. Use the Bread Preset for Sliced Bread and select Medium then follow the on-screen instructions:



- 2 Remove bread cubes from oven.

- 3 Preheat oven to 400°F using Bake.



- 4 Butter a 9-by-13-inch baking dish. Whisk together milk, cream, eggs, scallions, cranberries, raisins, salt, and pepper in a large bowl.

- 5 Place toasted bread cubes into the baking dish and then pour the custard on top, evenly coating the bread cubes.

- 6 Set time for 30 minutes and bake until stuffing is set and top is browned. Allow to cool for 15 minutes before serving.