



## Holiday Stuffing Tips Cheat Sheet

Big Idea: The bread makes the dish – use rich challah and load it with flavor boosters.

### 1. Start with Good Bread

- Use challah bread cut into big rustic cubes (some torn pieces for texture).
- Dry or lightly toast the bread so it soaks up flavor without getting soggy.

### 2. Build a Flavor Base

- Saute onions and celery in butter or oil until soft.
- Add caramelized onions and roasted garlic for extra depth.
- Season with salt, pepper, and a splash of turkey or chicken stock.

### 3. Add Fresh Herbs

- Classic combo: sage, thyme, and parsley.
- Stir some into the pan and save a little to sprinkle on top before baking.

### 4. Mix In Something Fun

- Crispy pastrami bits (Josh's secret ingredient!).
- Browned sausage crumbles.
- Diced Granny Smith apples, lightly sauteed.
- Dried cranberries or a mix of cranberries and golden raisins.
- Toasted nuts like pecans or pistachios for crunch.

### 5. Balance Texture in Every Bite

- Soft bread + chewy fruit + crunchy nuts or pastrami = exciting stuffing.

### 6. Make-Ahead Magic

- Toast bread and cook veggies/mix-ins the day before.
- On Thanksgiving morning, toss everything with stock, refrigerate, then bake while the turkey rests.

### 7. Customize Each Pan

- Kids' pan: no nuts, mild flavors.
- Grown-up pan: extra herbs, pastrami, maybe a little heat.

### Quick Closing Line:

"If you can make great toast, you can make great stuffing. Start with good challah, layer flavor, and let the oven do the rest."

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