



Delicata and Fresh Herb Stuffing

Enough for 4-6 people

12 cups diced, stale bread (about 1 large loaf of crusty bread like French bread or a mix of whole grain and french)

1 delicata squash, skin on, chopped into bite-sized pieces

1 tablespoon olive oil

2 teaspoons all-purpose no salt seasoning*

Pinch of salt

1 tablespoon olive oil

1 large, sweet onion, chopped

3 large ribs of celery

2 tablespoons chopped fresh rosemary

1 heaping tablespoon chopped fresh sage

2 teaspoons dried thyme

5 cloves of garlic

1 tablespoon Braggs liquid aminos or soy sauce

¼ teaspoon salt

½ teaspoon pepper

2 ½ cup vegetable broth

2 tablespoons olive oil or melted nondairy butter

2 teaspoons garlic powder

1 tablespoon nutritional yeast/nooch

juice of 1 lemon

Cut up the bread into cubes no bigger than a bottle cap. I like a blend of French bread and a whole grain, seeded bread but use whatever the fuck you want. Just make sure it's stale, almost like croutons. You could cut it up the day before to speed up the staleness. If your bread is too soft, toss that shit in the oven around 250 degrees and stir it around every 10 minutes while you cut up the veggies. In about 20 minutes the bread should be nice and dry.

Heat the oven to 375 degrees. Lightly oil a 9 by 13 baking dish and set that shit aside. On a rimmed baking sheet, throw the delicata squash, first tablespoon of oil, and all-purpose seasoning and mix it around until all the squash is coated. Set that aside.

In a skillet or wok heat up some olive oil over a medium heat and sauté the onions for about 5 minutes with a pinch of salt, or until they look translucent and start to brown in some spots.

Add the celery cook for another 5 minutes until all the veggies start getting soft. Add the herbs, fresh garlic, Braggs, salt, and pepper and cook for another minute. If anything starts sticking to the pan, add a splash or two of water and scrap up all that flavor. It should smell great in your place by now.

In a big ass bowl, add all the veggies from the skillet to the bread and mix it all together. Pour the vegetable broth, the 2 tablespoon of olive oil, the garlic powder, and nooch over the whole thing and mix that shit up so that everything is coated. Pour all that into the baking dish. Cover that with foil and place it in the oven alongside the baking dish with the delicata squash. Bake both for 25 minutes. After 25 minutes, the squash should be done and browned in some places. Remove the foil on the stuffing, fold in the cooked squash, gently stir that shit around, and bake it for another 15-20 minutes, uncovered, until there are some crispy parts around the edges. Take it out, add the lemon juice over the whole thing, mix it up, and taste. Add more of whatever you need to get it right by you. Serve warm.

*I like the 21 Seasoning Salute from Trader Joes but whatever you like is great too