



## Leek and Wild Mushroom Stuffing

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



212 kcal

SIDE DISH

### Ingredients

- ☐ 1 cup butter (2 sticks)
- ☐ 1 pound button mushrooms sliced
- ☐ 0.5 ounce porcini mushrooms dried
- ☐ 2 cups cooking wine dry white
- ☐ 1 large eggs beaten to blend
- ☐ 0.5 ounce french-bread baguettes halved lengthwise
- ☐ 1 pound mushroom caps fresh sliced
- ☐ 1 tablespoon thyme leaves fresh chopped

- ☐ 6 garlic cloves chopped
- ☐ 1.5 cups leeks white green chopped ( and pale parts only)
- ☐ 1.5 cups water hot

## Equipment

- ☐ bowl
- ☐ oven
- ☐ pot
- ☐ baking pan
- ☐ aluminum foil
- ☐ slotted spoon
- ☐ glass baking pan

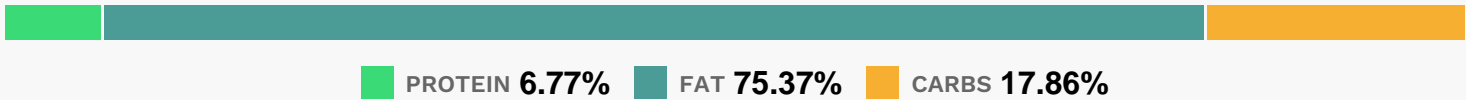
## Directions

- ☐ Combine 1 1/2 cups hot water and dried porcini in small bowl.
- ☐ Let stand until mushrooms soften, about 30 minutes. Using slotted spoon, transfer mushrooms to work surface; chop finely.
- ☐ Pour mushroom soaking liquid into small bowl, leaving any sediment behind, and reserve.
- ☐ Melt butter in heavy large pot over medium-high heat.
- ☐ Add shiitake and button mushrooms; sauté 10 minutes.
- ☐ Add leeks and garlic; sauté 5 minutes.
- ☐ Add wine, thyme, and porcini mushrooms. Cook until almost all wine evaporates, stirring occasionally, about 5 minutes. (Can be made 1 day ahead. Cover mushroom mixture and porcini soaking liquid separately and chill. Reheat mushroom mixture to lukewarm before continuing.)
- ☐ Transfer mixture to very large bowl.
- ☐ Mix bread into mushroom mixture. Season with salt and pepper; mix in egg.
- ☐ Loosely fill main cavity and neck cavity of turkey with stuffing.
- ☐ Add enough mushroom soaking liquid to remaining stuffing to moisten slightly (1/4 cup to 3/4 cup, depending on amount of remaining stuffing). Generously butter baking dish. Spoon

remaining stuffing into prepared dish. Cover dish with buttered foil, buttered side down.

- ☐ Bake stuffing in dish — alongside turkey or while turkey is resting — until heated through, about 25 minutes. Uncover stuffing in dish.
- ☐ Bake until top of stuffing is slightly crisp and golden, about 15 minutes longer.
- ☐ Preheat oven to 350°F. Generously butter 13x9x2-inch glass baking dish.
- ☐ Add enough reserved mushroom soaking liquid to stuffing to moisten (3/4 cup to 1 1/4 cups).
- ☐ Transfer stuffing to prepared dish.
- ☐ Bake uncovered until heated through, about 40 minutes.
- ☐ \* Dried porcini mushrooms are available at Italian markets, specialty foods stores, and many supermarkets.

## Nutrition Facts



## Properties

Glycemic Index:26.38, Glycemic Load:2.03, Inflammation Score:-8, Nutrition Score:8.1730434531751%

## Flavonoids

Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg Hesperetin: 0.16mg, Hesperetin: 0.16mg, Hesperetin: 0.16mg, Hesperetin: 0.16mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg, Luteolin: 0.26mg Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 211.88kcal (10.59%), Fat: 16.14g (24.83%), Saturated Fat: 9.89g (61.81%), Carbohydrates: 8.6g (2.87%), Net Carbohydrates: 6.8g (2.47%), Sugar: 2.59g (2.88%), Cholesterol: 56.17mg (18.72%), Sodium: 146.12mg (6.35%), Alcohol: 4.12g (100%), Alcohol %: 2.84% (100%), Protein: 3.26g (6.53%), Vitamin B2: 0.29mg (17.25%), Vitamin B3: 3.17mg (15.87%), Vitamin B5: 1.52mg (15.25%), Vitamin A: 708.53IU (14.17%), Copper: 0.27mg (13.35%), Manganese: 0.26mg (13.07%), Selenium: 8.38µg (11.98%), Vitamin B6: 0.24mg (11.85%), Phosphorus: 106.35mg (10.64%), Potassium: 322.9mg (9.23%), Fiber: 1.8g (7.19%), Vitamin K: 6.76µg (6.44%), Folate: 25.07µg (6.27%), Zinc: 0.85mg (5.68%), Magnesium: 22.5mg (5.62%), Iron: 0.96mg (5.31%), Vitamin C: 3.57mg (4.33%), Vitamin B1: 0.06mg (4.19%), Vitamin E: 0.59mg (3.95%), Calcium: 25.64mg (2.56%), Vitamin D: 0.36µg (2.37%), Vitamin B12: 0.08µg (1.41%)