



PULIDO~WALKER

Pulido~Walker Holiday Stuffing

Created by Austin Gallion

Serves: 12 people

Preparation time: 45 minutes

Cook time: 90 minutes

Ingredients:

- **1/2 lb Chanterelle mushrooms** - cleaned with a brush and rough diced
If Chanterelles aren't available, you can use one of, or a combination of the following: Morels, Porcini or Hen of the Woods/Maitake mushrooms.
- **2/3 cup Banyuls vinegar** - *If Banyuls vinegar isn't available, substitute Sherry vinegar.*
- **1 large yellow onion** - peeled and diced
- **2 carrots** - peeled and diced
- **5 stalks celery** - diced
- **1 large head garlic** - peeled and thinly sliced
- **1/2 lb unsalted butter** - cut into 10 cubes
- **1 lb pork sausage** - rough sliced or balled purchased in a bag
- **1/3 cup canola oil**
- **1 cup pine nuts**
- **3 large eggs** - cracked and beaten in a small bowl
- **1 bunch fresh thyme** - remove leaves by pulling them from the stems against the grain and chop
While this step is tedious, it's critical for the dish.
- **1 bunch tarragon** - remove leaves by pulling them from the stems against the grain and chop
- **1/3 bunch marjoram** - remove leaves by pulling them from the stems against the grain and chop
If marjoram isn't available, substitute flat-leaf parsley or fresh oregano.
- **1 lb loaf stale rustic bread** - rough chopped into 1 1/2-inch cubes with crust on. Purchase bread a minimum of three days before the stuffing is to be cooked to allow it to stale.
Source this from the best bakery in your town. Artisan bread is key to the dish.
- **1 quart low-sodium chicken stock**
- **6 dates** - remove seeds and rough chop
If dates aren't available, use any dried fruit of your choosing.
- **1 1/2 tablespoons salt**
- **1 1/2 tablespoons pepper**



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Method of Preparation

1. Preheat your oven to 385°F on convection roast or roast
2. Mushrooms
 - Bring a stainless steel or cast-iron skillet to medium-high heat. Add 5 cubes of butter and the mushrooms. Cook, stirring occasionally, for 5-7 minutes or until mushrooms are golden brown, but not crispy.
 - Once the mushrooms are cooked, add vinegar and stir until absorbed, still heating on medium-high.
 - When the vinegar is absorbed, place contents into a very large bowl. Add in all the chopped herbs, stir, and allow to cool. Reserve for later use.
3. Mirepoix
 - Bring a stainless steel or cast-iron skillet to medium heat. Add 3 cubes of butter and the onions. Stir and cook until the onions are nearly translucent.
 - Add garlic and 2 more cubes of butter. Cook, stirring occasionally, on medium heat for 3 minutes.
 - Add celery and carrots and cook on medium heat for another 4 minutes or until all the vegetables are tender. Watch carefully and add more butter if necessary to prevent burning.
 - Place the mixture into the same very large bowl that your mushrooms are in for later use.
4. Sausage
 - Bring a stainless steel or cast-iron skillet to medium-high heat and add the canola oil.
 - If sausage comes free form in a bag, knob off 1 1/2-inch pieces into the pan. If the sausage is in link format, cut into thick-sliced pieces and cook on each side.
 - Cook for 4 minutes. *Be careful not to overcook the sausage and don't be afraid if there is still some pink, as it will continue cooking when in the oven with the rest of the ingredients.*
 - Add the sausage to the large bowl with the rest of the ingredients.
5. Dates/Stock/ Salt and Pepper/Pine Nuts
 - While the mixture of mushrooms, mirepoix, and sausage is cooling, add the pine nuts and dates to it and season the entire mixture with salt and pepper to taste.
 - Once all ingredients are cool, add in the beaten eggs.
If you add them in when the ingredients are still hot, you'll have scrambled eggs.
 - Stir in the chicken stock, combining all the ingredients.
Don't be afraid to get your clean hands in there and mix the old-fashioned way - even distribution is key.
6. Cooking the Stuffing
 - Place mixture in a deep roasting pan, the bigger the better (at least 2 inches deep).
 - Cover with aluminum foil and cook for 75 minutes in your preheated oven. If the chicken stock has not absorbed into the mixture in that amount of time, continue cooking the covered stuffing until it has.
 - Once the stock is absorbed, removed the foil from the roasting pan and return the pan to the oven to brown and crisp the top of the stuffing (400°F for about 15 minutes).
To conserve time and room for your turkey or other meat, you can cook the stuffing ahead of time and brown/crisp it after you remove the meat from the oven for carving.
7. Bon Appetit!



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Helpful Cooking Hints from the Pulido~Walker Kitchen

~ Austin Gallion

- A Chef mentor of mine preached for me as a young cook to “taste the progression of flavor.” What did Chef mean by this? Your first taste of the dish above shouldn’t be when you remove it from the oven; you should taste the dish consistently as it comes together. Taste the mushrooms before you add the vinegar and taste again after they’ve absorbed the liquid. This will give you a sense of the progression of flavor and the effect of the vinegar. Over time and with repetition, this will train your brain to understand how some flavors go together and some don’t. Try to take mental notes of these flavors and how they change. Also note that the mushrooms may taste too intense on their own, but remember, once combined with all the other rich ingredients, the mushrooms will add a nice pop to the stuffing. Taste, taste, taste the progression of flavor.
- Buy the best ingredients you possibly can. We all know this, but it should become instinct. Feel free to deviate from the recipe’s ingredients if you find something that is outstanding and in a similar vein (dried figs instead of dates, for example). In general, don’t go to the farmers’ market or grocery store with a list of ingredients; go there, pick whatever smells and looks best, return to your kitchen, and *then* decide on any modifications or what to cook.
- Cook with all of your senses.
 - **Hear** the crackle of the sausage in the pan. As it becomes higher pitched in tone, the liquid is drying up and it’s finishing searing.
 - **Smell** the onions while they cook, even if you aren’t looking at them; the sweeter the smell, the more caramelized they are becoming.
 - **Touch** the top of the stuffing after you’ve crisped it. Is the crust rough? This will ensure a good contrast to the fluffy bread below.
 - **See** the tiny stems left after picking the tarragon from the bunch. Remove them as it’s all part of creating a perfect dish.
 - **Taste**...everything.