



Fondant.com 2018 Advent Calendar (page 1)

Day 19



Patty B's "Wild Torn & Toasted" Veggy Stuffing Recipe

(for my boys, Greg & Brandon favorite & a Chicago Tribune Contest Winner 2004)

My boys love this stuffing it was wild, and fun just like them!
The wild rice and dark rye add a rich and super flavorful side dish or main dish for my "Veggy Boys".
I always brought this to any dinner we were invited to and it was wildly loved by all.
The "meatetarians" would always say "if I could eat dishes like this I believe I could become a vegetarian."
My culinary mission was always to create something special for everyone . . . especially the wild ones.
I entered this way back in 2004 and won, what a nice surprise as it always was to me.

Makes 2 quarts

1 ½ cups cooked (in water) white rice

1 cup cooked (in water) wild rice

2 ½ cups water

2 Knorr® vegetarian veggie bouillon cubes

2 egg whites – well beaten

2 tsps dried marjoram (you can substitute Tarragon or Chervil)

1 tsp dried chives

1/8 cup dried parsley

¼ tsp garlic powder

1 or 2 tsps dried ground cumin (toasted in a non-stick fry pan till fragrant)

14 slices bread (I use half white or potato bread and half dark bread like pumpernickel or rye) torn and toasted

5 -6 more slices of fresh bread, torn for the top

Olive oil to drizzle

Prepare a 3 quart casserole dish by spraying with cooking spray or spread with butter. Preheat oven to 350.

Boil water with veggie cubes to make broth. Add dried herbs, garlic and cumin. Set aside to cool.

In a huge bowl, mix wild rice, white rice and toasted bread together very well.

Fondant.com 2018 Advent Calendar (page 2)

Day 19

Patty B's "Wild Torn & Toasted" Veggy Stuffing Recipe

(for my boys, Greg & Brandon favorite & a Chicago Tribune Contest Winner 2004)

Add beaten egg whites to cooled broth and herb mixture and mix well to incorporate. Pour over the bread/rice. If the mixture seems too dry just add a little water 1/8 cup at a time till you get the consistency you want. Load the whole thing into your prepared casserole dish.

Press down and even it out. Sprinkle fresh bread over the top making certain there are no places for the wet mixture to show through (if the rice is exposed, it will dry out while cooking and be nasty).

If you still have any wet mixture showing, cover it with fresh bread. Press down the bread a little. Sprinkle the top of the fresh bread generously with olive oil (this will form a crunchy crouton crust). You can skip the olive oil if you like – just watch closely for burning and cover immediately with foil if you see it going too brown in the oven.

Bake for 35 minutes or till center reads 165 on thermometer.

You can also add other things like toasted nuts, seeds, chestnuts or dried cherries, dried cranberries or raisins if you like.

©copyright 1998-2011 Patricia Holmes, fondant.com/Spirit Bear Company. All rights reserved 2018.