

# Everything Bagel Stuffing



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Take a shortcut to delicious stuffing this year by swapping out the bread for Everything bagels. They pack a punch with their savory flavors, and this dish is tied to traditional stuffing by adding in sage. Leftovers would make a great brunch the day after Thanksgiving by serving alongside an egg and bacon.

**Serves 10-12**

## Ingredients

6 Everything bagels, cut into 1-inch cubes

3 Tablespoons unsalted butter

1 medium onion, chopped

4 celery stalks, chopped

2 eggs

1 ¼ teaspoons salt

½ teaspoon ground black pepper

½ cup heavy cream

2 cups low-sodium chicken broth

4 green onions, ends trimmed and diced

2 teaspoons minced fresh sage

leaves

## Directions

Preheat oven to 350°F. Grease a 9x13 inch baking dish; set aside.

Spread bagel cubes in a single layer on two baking sheets. Place in the oven and bake until toasted and golden brown, about 20 minutes, rotating pans halfway through. Set pans aside to cool. Turn oven up to 400°F.

In a large skillet, melt the butter, then add the onion and celery. Sauté for 10-12 minutes, until vegetables are very soft and translucent. Remove from the heat.

In a large bowl, whisk together the eggs, salt, pepper, and heavy cream. Stir in the chicken broth, cooked vegetables, green onions, and sage. Toss toasted bagel cubes in the liquid, and mix everything together. Pour into the prepared baking dish, and cover with foil.

Bake in the 400°F oven for about 30 minutes, until a knife inserted in the center comes out clean. Remove foil and bake uncovered for 20-25 minutes, until golden brown on top.