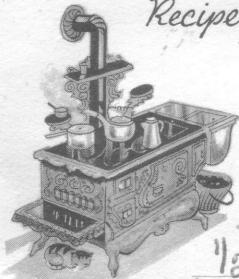


Here's what's cookin' *Gourmet Stuffing* serves

Recipe from the kitchen of



2 c heavy cream      Salt &  
2 eggs, beaten      pepper to taste  
2 lbs. stale bread & crust  
3 T butter      2 T. dried thyme  
1 lb. onions, diced fine      3 bay leaves  
1/2 lb. carrots, " "      2/3 brandy  
1/2 lb. celery, " "      1/2 c. white wine

1 qt. chicken stock      1 c coarsely diced  
roasted chestnuts

mix cream & beaten eggs. Soak bread

in this mixture. Melt butter over high heat  
in saucepan. Sauté onions, carrots, celery.  
When onions turn translucent, pour in brandy  
(should flame if hot enough), followed  
immediately by wine. Reduce to med. boil.

After 5-10 min. when most of liq. boiled  
away, leaving just gummy residue, add  
1/2 chicken stock. Squeeze contents of pan a  
couple of t's. so that residue comes loose.  
Then pour off into a lg. mixing bowl. To this  
add soaked bread plus egg/cream mixture.  
Stir in chestnuts & add left over chicken stock  
until stuffing reaches degree of moistness.