

## **Chestnut Shiitake Mushroom Stuffing**

### **Ingredients**

A Kabocha squash or pumpkin

### **Croutons**

1 sourdough bread cut into small cubes ( 6 to 8 cups)  
4 ounces of butter (one stick)  
2 TBS olive oil  
1 tsp garlic salt  
1 tsp Italian herbs

### **Stuffing**

1½ cup finely diced shallots  
8 ounces butter (2 sticks)  
2 cups shiitake mushrooms, cleaned and sliced  
2 cups roasted and cleaned chestnuts, chopped  
1 Granny Smith apple, peeled, cored and chopped  
2 large celery stalks, chopped medium  
1 TBS fresh thyme, chopped  
2 TBS fresh sage, chopped  
½ cup parsley, chopped  
2 slightly beaten eggs  
1 cup of turkey or chicken broth  
1 tsp dried sage  
1-2 tsp garlic salt  
1 tsp ground pepper  
season with additional salt and pepper

### **Directions**

Cut the top of the squash diagonally and hollow out the seeds and some flesh.

### **Chestnuts**

Preheat the oven to 400 degrees. Slice the chestnuts across the equator (see picture on my blog) with a sharp knife without cutting into the skin or nut beneath. Bake them in the oven for about 25 minutes. I start taking some of them out before that, removing the nutshell and the skin while they are hot. My husband prefers to put an "x" on the flat side of the chestnut and waits to peel them until they are room temperature. For me, cutting the chestnut across the equator makes for the easiest peeling after roasting. However, easy is a relative term here.

## **Croutons**

There are a lot of croutons here, so I sautéed them in two batches (well, actually my hubby did.) He is the crouton maker. Melt ½ stick of butter in a large frying pan, add 1TBS olive oil and half of the croutons, plus 1/2 of the spices and stir constantly until the croutons are slightly browned. Repeat with the second batch.

## **The Stuffing**

Melt 4 ounces of butter in a large frying pan, add the shallots, and sauté for five minutes. Add the mushrooms, celery, chopped thyme and chopped sage and sauté for another 5 minutes.

In a large bowl, mix the croutons with the sautéed veggies, the chestnuts, the apple and the parsley. Add the dried sage, garlic salt and pepper. Taste for seasoning before you add the eggs and turkey stock. Fill the hollowed out squash with some of the stuffing, dot with additional butter, add the top and bake for an hour and a half at 375 degrees. I covered the bottom of the squash with foil. Spray a casserole with oil and add the rest of the stuffing. Dot with butter, cover and bake for 30 minutes after taking out the turkey at 350 degrees.

*Guten Appetit!*

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