

LION HOUSE BREAD STUFFING

Inspired by the Lion House, a classic Utah holiday dressing — buttery, herb-scented, and deeply comforting.

Source: The Gilded Table – November Edition

Prep Time: 20-25 minutes | **Bake Time:** 35-40 minutes

Yield: Serves 8-10 as a holiday side



Recipe Description

This inspired-by Lion House bread stuffing captures everything beloved about the classic Utah holiday table—soft cubes of toasted bread, onions and celery softened in butter, and the familiar fragrance of sage and poultry herbs rising from the oven. It's simple, nostalgic, and endlessly comforting, just the way homemade stuffing should be.

Ingredients

For the Stuffing Base

- 12 cups cubed bread (French bread or hearty white), lightly dried or toasted
- ½ cup unsalted butter
- 1 large onion, finely chopped
- 3-4 celery stalks, finely chopped
- 2 teaspoons poultry seasoning
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 ½-3 cups chicken broth (as needed)
- 1-2 large eggs, lightly beaten (optional, for a more set texture)



Inveniam viam aut faciam.

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Directions

1. **Prep the bread:** Spread bread cubes on a baking sheet and toast at **300°F** for 10–15 minutes, just until dry but not browned.
(If your bread is already a day old, you can skip this step.)
2. **Sauté the aromatics:** In a large skillet, melt the butter over medium heat.
Add the onion and celery and cook for **7–8 minutes**, until softened and fragrant.
3. **Season:** Stir in the poultry seasoning, sage, thyme, salt, and pepper.
Cook for 1 minute to bloom the herbs in the butter.
4. **Combine:** Place the dried bread cubes in a large mixing bowl. Pour the buttery vegetable mixture over the bread. Toss gently to distribute evenly.
5. **Moisten:** Gradually add the chicken broth, tossing after each addition, until the bread is moist but not soggy.
For a more casserole-style stuffing, whisk in the optional beaten eggs and mix gently.
6. **Bake:** Transfer stuffing to a greased 9×13-inch baking dish. Cover with foil and bake at 350°F for 25 minutes. Remove foil and bake an additional 10–15 minutes, or until the top is lightly golden and edges are crisp.



Notes

1. For extra richness, add ½ cup melted butter before baking.
2. Fresh herbs (sage, parsley, thyme) elevate the dish beautifully for holiday dinners.
3. Easily made ahead — reheat covered with a splash of broth.

