Chef from the Hood Recipes

Chef:
Jeff Gilman & John Holden

Restaurant:
Redwood Gospel Mission

Recipe:
Mission Sage dressing! With raisins or cranberries!

Ingredients:

1 loaf French bread (cut into 1" cubes, spread on a baking sheet & toasted at 325° until slightly golden brown)
1-cup (small dice) yellow onion
1-cup (small dice) celery
3 to 4 cups chicken stock
1-cup (2 sticks) butter
1/4 cup chopped fresh parsley
2 teaspoons garlic powder
1-tablespoon ground sage
1 cup dried cranberries or raisins (optional)
Salt & fresh ground pepper (to taste)

Talented professional chefs and novice cooks from many backgrounds work together to prepare meals at the Mission. This traditional style dressing created by Mission Chef Chris Zimmerman is best baked in a casserole to serve alongside any main course. Recipe serves 10, and it¹s good anytime of the year!

Melt butter in a large pot. Add onion and celery. Sweat over medium heat, until soft but not brown. Mix in parsley, garlic and sage. Add 2 cups of the broth. Heat, stirring until the broth begins to simmer. Remove from heat. Add raisins or cranberries if desired and the cubed bread. Mix well, adding more stock if too dry. Season with salt and pepper, mix and serve or bake first in a buttered casserole at 325° for 15-30 minutes or until top is a lovely golden brown!