

# Howlin' Good Mushroom Stuffing



## SHOPPING LIST:

About 10 tablespoons unsalted butter  
2 leeks  
6 shallots  
3 cloves garlic  
4 stalks celery, with leaves  
dried thyme  
dried sage  
1 and 1/2 pounds crimini mushrooms, also sold as “baby bella” mushrooms  
salt and pepper  
1 bunch flat-leaf Italian parsley  
1 and 1/2 pounds French or Italian country bread  
1 to 2 bottles Magic Hat Howl  
3/4 cup pecans  
1 large egg

## RECIPE:

3/4 cup chopped pecans  
9 tablespoons unsalted butter, plus more for buttering pan and foil  
1 and 1/2 pounds crimini (“baby bella”) mushrooms, rinsed and halved or quartered  
2 leeks, trimmed, rinsed well and chopped  
6 shallots, peeled and chopped  
3 cloves garlic, peeled and minced  
4 stalks celery, with leaves, trimmed, rinsed and chopped  
1 and 1/2 teaspoons dried sage  
1 and 1/2 teaspoons dried thyme  
1 and 1/4 teaspoon salt, plus more if needed  
16 cups (1 and 1/2 pounds) day-old cubed French or Italian country bread (see note)  
1 and 1/2 cups chopped flat-leaf Italian parsley  
1/2 teaspoon freshly ground black pepper or more to taste  
1 and 1/2 to 2 cups Magic Hat Howl  
1 large egg, well beaten

Preheat oven to 350 degrees F. Spread the pecans out in one layer and bake until fragrant; start checking at 5 minutes. Watch carefully and don't allow to burn. Remove from oven, remove from pan and set aside. Reduce oven temperature to 325 degrees F. Butter two 9-inch quiche or deep dish pie pans, or a casserole dish that can hold 20 cups. Set aside.

Rinse the mushrooms, wiping off any dirt, and cut into quarters or, if large, into sixths or eighths. Drop into a bowl of cold water and set aside.

Melt 6 tablespoons of the butter in a pot large enough to hold all the ingredients, set over medium heat. Add the leeks and shallots and cook, stirring occasionally, for about 5 minutes. Add the garlic, celery, sage and thyme, and cook, stirring occasionally, 5 to 7 minutes. The vegetables should all be soft. Drain the mushrooms and add to the pot. Sprinkle with salt. Cover and let cook – lifting the cover to stir occasionally – for 15 minutes. The mushrooms will release quite a bit of liquid. (That's good).

Stir in the bread, parsley and pepper. Add just enough beer to moisten the stuffing well. (If preparing ahead of time, cover and refrigerate until ready to bake. Bring to room temperature before proceeding). Stir in the toasted pecans

# Howlin' Good Mushroom Stuffing (cont.)

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and taste for seasoning – add more salt and pepper if needed. Add the beaten egg and stir well to combine.

To cook outside of the turkey, spoon the dressing into the prepared baking dish (or dishes). Dot with remaining 3 tablespoons butter, cut into tiny pieces. Cover with a buttered piece of aluminum foil, butter-side down. Bake for 1 hour; remove foil and bake 15 minutes longer to brown the top. Serve immediately.

To cook the stuffing inside the turkey: Make sure the turkey is thoroughly thawed, rinsed and patted dry. Stuff the large cavity and the neck cavity with the stuffing, but do not pack it in. Bake extra stuffing in a casserole dish, as directed above. When cooking the turkey, make sure the stuffing reaches a temperature of 165 degrees F. If the turkey is done before the stuffing has reached this temperature, remove stuffing from turkey and bake, covered, until temperature is reached.

Note: If using fresh bread, cube it and place it on a baking sheet in a 250 degree F oven. Bake until bread is dried out, about 20 minutes.

**TASTING NOTES:** Roasty, toasty, malty Howl underscores the earthiness of the mushrooms, sage and thyme in a stuffing that is “traditional,” but with a tasty twist.