

Marilyn Monroe's Stuffing Recipe

Ingredients:

A 10-ounce loaf sourdough bread
½ pound chicken or turkey livers or hearts
½ pound ground round or other beef
1 tablespoon cooking oil
4 stalks celery, chopped
1 large onion, chopped
2 cups chopped curly parsley
2 eggs, hard boiled, chopped
1 ½ cups raisins
1 cup grated Parmesan
1 ¼ cups chopped walnuts, pine nuts or roasted chestnuts, or a combination
2 teaspoons dried crushed rosemary
2 teaspoons dried crushed oregano
2 teaspoons dried crushed thyme
3 bay leaves
1 tablespoon salt-free, garlic-free poultry seasoning (or 1 teaspoon dried sage, 1 teaspoon marjoram, 1/2
teaspoon ground ginger and 1/2 teaspoon ground nutmeg)
1 tablespoon kosher salt, plus more to taste
1 tablespoon pepper

Directions

Split the bread loaf in half and soak it in a large bowl of cold water for 15 minutes. Wring out excess water over a colander and shred into pieces.

Boil the livers or hearts for 8 minutes in salted water, then chop until no piece is larger than a coffee bean.

In a skillet over medium-high heat, brown the ground beef in the oil, stirring occasionally and breaking up the meat, so no piece is larger than a pistachio.

In your largest mixing bowl, combine the sourdough, livers, ground beef, celery, onion, parsley, eggs, raisins, Parmesan and nuts, tossing gently with your hands to combine. Whisk the rosemary, oregano, thyme, bay leaves, poultry seasoning, salt and pepper together in a bowl, scatter over the stuffing and toss again with your hands. Taste and adjust for salt. Refrigerate, covered, until ready to use as a stuffing or to bake separately as dressing. To serve as a dressing, pile about two quarts of the mixture into a 9-inch square baking dish and bake at 350 degrees until the top is evenly browned, about 1 hour.

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