

VANDALIZED HOLIDAY DRESSING	<i>We believe our dish embodies the “brave, bold, unstoppable theme because... have you ever seen a dressing dish with potatoes in it, let alone featured? These potatoes are breaking the glass ceiling by not only deciding how they will be featured in a dish but doing it well.</i>
FROM THE KITCHEN OF	Jacqueline Davis and Grace Lawson
TOTAL SERVINGS	10
SERVING SIZE	1 cup
DIETARY CONSIDERATIONS	<i>This recipe can be made vegetarian by leaving out the bacon.</i>
WINE PAIRING SUGGESTION	<i>Sauvignon Blanc</i>

INGREDIENTS FOR: Vandalized holiday dressing

6 ounces	Bacon, diced
2	Medium potatoes, 1 in cubes
7oz (1/2 loaf)	Cubed French bread, 1-inch cubes
½-stick	Unsalted butter
½	Onion, diced
2 stalks	Celery, diced
5 tablespoons	Fresh parsley, diced (3 tablespoons for recipe, 2 tablespoons for garnish)
1tablespoon	Dried basil
½ teaspoon	Salt
½ cup	Chicken broth
2	Eggs, lightly beaten
3-4 cups	Shredded medium cheddar cheese

DIRECTIONS

NOTE	
STEP 1	<i>Toast bread in oven at 400F until golden and toasty, 6-8 mins, set aside in a medium or large bowl.</i>

STEP 2	<i>In a heavy skillet, cook bacon and potatoes together for 6-8 mins, until crispy, drain pan, set aside (if omitting bacon from recipe, use 2 tbsp butter to cook potatoes).</i>
STEP 3	<i>Melt ½ stick butter in skillet, then stir in celery and onion and cook until tender</i>
STEP 4	<i>Remove from heat, stir in basil and 3 tbsp parsley. Add cooked bacon and potatoes and 2 cups shredded cheese to the mix.</i>
STEP 5	<i>Add mixture to the bread cubes, toss together. Stir in chicken broth a little at a time until the bread is moist but not soggy.</i>
STEP 6	<i>Stir in the eggs, then put mixture in a 9x9 baking dish. Bake uncovered in oven at 350 F for 30-45 mins or until dressing reaches an internal temp of 165F</i>
STEP 7	<i>When dressing is removed from oven, cover the top with remaining shredded cheese and parsley as desired</i>

NUTRITIONAL DATA

CALORIES	<i>345 kcal</i>
TOTAL FAT	<i>22g</i>
SATURATED FAT	<i>11g</i>
TRANS FAT	<i>0g</i>
CHOLESTEROL	<i>59.3mg</i>
SODIUM	<i>800mg</i>
TOTAL CARBOHYDRATE	<i>22g</i>
PROTEIN	<i>16g</i>