

Chef Russell Mahoney's Recipes

Herb Stuffing Recipe

Ingredients

- 1 Loaf Bread, cubed
- 1 cup unsalted butter (2 sticks)
- 3 celery stalks, diced
- 2 shallots, diced
- 3 cloves of garlic, minced
- 1 Tbsp Rosemary, chopped
- 1 Tbsp Thyme, chopped
- 1 Tbsp Sage, chopped
- 1 Tbsp Parsley, chopped
- 2 Cups of Chicken Broth
- Salt and pepper to Taste



Instructions

Preheat Oven to 350 degrees

1. Melt butter in a medium pan.
2. Add shallots and celery, sauté until soft.
3. Add garlic and herbs to sautéed vegetables.
4. Combine the mixture in a bowl with the bread.
5. Add stock to moisten the stuffing mixture.
6. Season the stuffing with salt and pepper.
7. Transfer to a greased baking dish; cover with foil.
8. Bake for 25-30 minutes covered.
9. Remove the foil, and bake for an additional 15-20 minutes or until top of stuffing is golden brown.
10. Remove from oven and Enjoy!

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Herb Infused Vodka Spritz Recipe



Ingredients

2 oz Vodka
1 oz Lemon Juice
1 oz simple syrup
3 sprigs rosemary
3 sprigs thyme
Club soda
Ice
Lemon wedge
for garnish

Instructions

1. Put the herbs in the bottom of a shaker; muddle gently to release the oils.
2. Add vodka, lemon juice, and simple syrup into shaker.
3. Fill shaker with ice and shake until chilled.
4. Strain over a glass of ice.
5. Top with club soda.
6. Garnish with a lemon wedge and Enjoy!

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