Brown-Butter Dill Pickle Stuffing

Toasted sourdough, brown butter, dill pickles and sharp white cheddar under a crisp golden top.



8 side servings · Prep 40 min · Bake 50 min · Rest 10 min · Total about 1 hr 40 min

INGREDIENTS

1 lb sourdough, in 3/4-inch cubes (about 10 cups; weight governs)

6 tbsp unsalted butter: 1 tbsp to grease; 5 tbsp to brown

1 yellow onion, diced (about 1 cup)

3 celery stalks, diced (about 1 cup)

3 garlic cloves, minced

2 1/2 cups unsalted broth, plus up to 1/2 cup more if needed

1/3 cup dill-pickle brine

1 tbsp Dijon mustard

1/2 tsp ground black pepper

2 large eggs

1/4 cup sour cream

1 cup dill pickles, drained, patted dry, and diced 1/4 inch

1 cup (4 oz) shredded sharp white cheddar: 3/4 cup in; 1/4 cup on top

1/4 cup chopped fresh dill: 3 tbsp in; 1 tbsp to finish

YOU'LL NEED

9-by-13-inch dish; sheet pan; large skillet and bowl; foil; food thermometer.

Contains wheat, milk, and egg. For a meat-free version use vegetable broth; check cheese rennet if needed.

METHOD

1 · Dry the bread. Heat oven to 300°F. Spread cubes in one layer on a sheet pan; bake 25–30 minutes, tossing once, until dry throughout and lightly toasted. Prep vegetables meanwhile. Raise oven to 375°F. Grease the dish with 1 tbsp butter.

2 · Build the flavor. Brown 5 tbsp butter over medium heat, swirling, about 4–6 minutes, until nutty with golden milk solids, not black. Add onion and celery immediately; cook 8–10 minutes until tender. Add garlic for 30 seconds. Off heat, cool about 10 minutes, until warm, not hot.

3 · Combine. Whisk 2 1/2 cups broth, brine, Dijon, pepper, eggs, and sour cream in a large bowl. Do not taste raw-egg mixture. Fold in bread, vegetables with all butter, pickles, 3/4 cup cheddar, and 3 tbsp dill. If hard, dry centers remain, add reserved broth 2 tbsp at a time, up to 1/2 cup; stop before liquid pools. Add no extra brine.

4 · Bake immediately. Spoon loosely into dish; do not compress. Cover with foil and bake at 375°F for 25 minutes. Uncover, add 1/4 cup cheddar, and bake about 20–25 minutes more. Center must reach 165°F in multiple spots and top should be crisp. Tent if browning too fast and keep baking until 165°F. Times are estimates.

5 · Finish. Rest 10 minutes; scatter on 1 tbsp dill. Leave extra salt for the table. Cook as a separate side, not inside poultry. Keep advance-prepped dry and chilled wet ingredients separate; do not refrigerate assembled uncooked stuffing.

6 · Store safely. Divide into shallow containers and refrigerate at 40°F or below within 2 hours of cooking (1 hour if above 90°F). Discard if left out longer. Use within 3–4 days; reheat to 165°F.

Inspiration: danieladish.com/fall/dill-pickle-stuffing Safety: USDA FSIS, "Stuffing and Food Safety" and "Leftovers and Food Safety."

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] danieladish.com · [2] fsis.usda.gov · [3] fsis.usda.gov