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# Chef Michi's Stuffing with Vegan Gravy

## Description

*Don't leave out your vegan guests this fall during holiday gatherings. This vegan dish is a crowd pleaser for everyone—they won't even know it's vegan! Pair it with anything from stuffed Portabella mushrooms to roasted butternut squash. It goes great with anything sweet or savory.*

Total time: 50 min Yield: 6 to 8 servings

## Ingredients

1/4 cup extra virgin olive oil  
1 medium white or yellow onion (diced)  
1 cup celery (sliced)  
1/2 cup raisins  
garlic salt (to taste)  
2 Tbsp dried thyme (divided)  
black pepper (to taste)  
2 qt vegetable stock (divided, check label for vegan stamp)  
1 lb sourdough bread (cut into 1" cubes, approx. 12 cups)  
cooking spray  
2 Tbsp granulated garlic  
1 Tbsp dried parsley flakes  
1/2 cup flour  
1/4 cup canola oil

Prep Time: 20 min Cooking Time: 30 min Total Time: 50 min

## Instructions

On your stovetop, heat a wide pan on medium heat. Add the olive oil then the onion and sauté until the onions are just turning translucent. Add the celery, raisins and season with garlic salt, 1 tbsp. thyme and fresh ground black pepper. Continue to sauté for 2 to 3 minutes. Add 5 cups of vegetable stock and heat to a simmer.

Place the bread cubes in a large bowl and pour the pan contents over the bread, distributing it evenly. Toss with a large spoon to get all the cubed bread moist, then transfer stuffing to a baking pan that has been sprayed with cooking spray. Cover loosely with foil and bake for 20 minutes, uncover and bake for 10 more minutes to allow browning on the top.

Use a small saucepan to make the gravy. Heat the remaining stock in the pan until simmering, then season with remaining thyme, granulated garlic, parsley and black pepper. To thicken the gravy, whisk

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the flour and canola oil until smooth, then slowly drizzle into the stock, whisking continuously until it reaches your desired consistency. Serve the stuffing drizzled with the gravy for a delicious side dish during the holidays.

**Recipe brought to you by:**

Chef Michi Holland