

Simple-Is-Best Stuffing

October 7, 2025

Recipe information

TOTAL TIME 2 hours 45 minutes

YIELD 8–10 servings

Ingredients

- ¾ cup (1 ½ sticks) unsalted butter plus more for baking dish
- 1 lb. good-quality day-old white bread, torn into 1" pieces (about 10 cups)
- 2½ cups chopped yellow onions
- 1 ½ cups ¼" slices celery
- ½ cup chopped flat-leaf parsley
- 2 Tbsp. chopped fresh sage
- 1 Tbsp. chopped fresh rosemary
- 1 Tbsp. chopped fresh thyme
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 2½ cups low-sodium chicken broth, divided
- 2 large eggs

Preparation

Step 1

Preheat oven to 250°. Grease a 13x9x2" baking dish with **unsalted butter** and set aside. Scatter **1 lb. good-quality day-old white bread, torn into 1" pieces (about 10 cups)**, in a single layer on a rimmed baking sheet. Bake, stirring occasionally, until dried out, about 1 hour. Let cool; transfer to a very large bowl.

Step 2

Meanwhile, melt **¾ cup unsalted butter** in a large skillet over medium-high heat; add **2½ cups chopped yellow onions** and **1 ½ cups ¼" slices celery** to melted butter. Stir often until just beginning to brown, about 10 minutes. Add to bowl with dried bread; stir in **½ cup chopped flat-leaf parsley**, **2 Tbsp. chopped fresh sage**, **1 Tbsp. chopped fresh rosemary**, **1 Tbsp. chopped fresh thyme**, **2 tsp. kosher salt**, and **1 tsp. freshly ground black pepper**. Drizzle in **1 ¼ cups low-sodium chicken broth** and toss gently. Let cool.

Step 3

Preheat oven to 350°. Whisk **2 large eggs** and remaining **1 ¼ cups low-sodium chicken broth** in a small bowl. Add to bread mixture; fold gently until thoroughly combined. Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers 160°, 35–40 minutes.

Step 4

Uncover dressing; continue to bake until set and top is golden brown and crisp, 35–45 minutes longer.

Do ahead: Dressing can be baked (before browning) 1 day ahead; uncover and let cool, then cover and chill. Uncover and bake until top is golden brown and crisp, 45–60 minutes.