
Mediterranean Stuffing Muffins

Not only will the delicious flavor of this stuffing recipe wow your guests, but the unique way they are served will have your guests wanting more. Here is a Mediterranean style bread stuffing done as a muffin that will add a new look to the traditional Thanksgiving table.

Yield: 6-8 portions

Ingredients:

- 10 cups cubed ($\frac{3}{4}$ inch) French bread
- 2 tablespoons olive oil
- 1 yellow onion, medium diced
- 2 stalks celery, medium diced
- 1 large carrot, peeled and medium diced
- 3 cloves garlic, minced
- 5 slices prosciutto (about $\frac{1}{4}$ pound) cut into $\frac{1}{2}$ inch pieces
- $\frac{1}{2}$ teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon smoked paprika
- 3 tablespoons rinsed capers
- $\frac{1}{2}$ cup white wine
- 1 $\frac{1}{2}$ cups turkey broth or chicken stock
- $\frac{1}{2}$ cup grated parmesan
- 2 large eggs beaten
- Salt and pepper to taste

Directions:

1. Pre heat the Wolf Convection Steam Oven to 350 degrees on Convection Humid mode. Heat a large sauté pan on medium high heat. Add the olive oil, onion, celery and carrots to the pan and cook until the vegetables are cooked through and the onion is translucent. Add the garlic, prosciutto, dried herbs and the paprika and continue to sauté them until the garlic is fragrant.
2. Add the capers and the white wine and simmer until the alcohol aroma dissipates, about 3-5 minutes.
3. Put the bread cubes into a large bowl. Add the warm sautéed vegetable mixture to the bread and let cool to room temperature. Once cool, stir in the stock, parmesan and eggs with a wooden spoon then add salt and pepper to taste. The stuffing should be moist but not soggy.
4. Lightly grease a 12 cup muffin tin with olive oil or butter. Divide the stuffing mixture evenly between the muffin cups, pressing to mound the tops. Bake until golden brown on top, about 35 minutes. Let cool in the pan for 5 minutes. Serve hot.