

Autumn Stuffing with Butternut Squash, Pancetta, Cranberry & Jack Cheese



MASTER CHEF
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Created by Chef Dale Miller, Certified Master Chef

Ingredients:

- 12 oz. bag unseasoned bread stuffing
- 2 c. butternut squash, medium dice
- 2 T. olive oil
- 4 oz. pancetta, small dice
- ½ c. shallots, finely diced
- ½ c. celery, finely diced
- 2 T. garlic, minced
- ½ c. dried cranberries, lightly chopped
- 3 T. butter, softened
- 2 c. chicken stock, hot
- 2 T. fresh parsley, chopped fine
- 1 T. fresh thyme, chopped fine
- 1 T. rosemary, chopped fine
- Black pepper to taste
- 1 c. Monterey Jack cheese, shredded
(preferably a good quality New York State cheese)

Method:

1. Pre-heat oven to 350°F and toast bread cubes on lightly oiled or sprayed sheet pan.
2. Peel butternut squash and cut into ½-inch cubes.
3. In a medium sauté pan, heat 2 tablespoons of olive oil. Add diced squash and brown nicely on all sides. Remove squash from pan into a bowl and reserve.
4. In the same sauté pan, add pancetta and render until browned and crispy. Drain most of the oil and remove pancetta from pan into a bowl, reserve until needed.
5. With the remaining pancetta oil, cook shallots and celery until translucent, approximately 2 to 3 minutes. Add garlic and cook 1 minute more.
6. Add squash, dried cranberries, butter, chicken stock, and fresh herbs. Simmer for several minutes.
7. Place toasted bread cubes in a large bowl and pour the mixture over the bread. Toss well and season with salt and pepper. Fold in reserved pancetta and Jack cheese.
8. Place stuffing in buttered baking pan and loosely cover with foil.
9. Bake stuffing in oven for about 20 to 25 minutes until heated through. Bake longer for a crispier stuffing. Add more stock if the stuffing is too dry.

Serve with roast turkey, chicken, or pork.

