



Preheat oven to 375 degrees Fahrenheit. Spread the bread on two baking sheets and toast in the oven for about 15 minutes, stirring occasionally, until dry. Transfer to a large bowl.

2	Loaves Corn and Semolina Anadama Bread, cubed
3 pounds	Old-Fashioned Salt Pork, sliced 1/2 inch thick
2 pounds	Onions, coarsely chopped
14	Garlic Cloves, chopped
1/4 cup	Chopped Herbs—a mix of thyme, rosemary, and sage leaves
1 1/2 pounds	Celery Hearts, coarsely chopped
1/2 pound	Moist and Plump Dried Black Mission Figs
2 cups	Muscat
2 tablespoons	Salt
1 tablespoon	Bell's Poultry Seasoning
2 teaspoons	Freshly Ground Pepper
2 cups	Turkey Stock
2 heaping cups	Chopped Parsley

Preparation.

Rinse the salt pork and remove the rinds. Cut the salt pork into 1/2-inch dice and transfer to a large enameled cast-iron casserole. Cook over low heat until the fat has been rendered and the cracklings are golden and crisp, about 25 minutes. Drain the cracklings and add them to the bread in the bowl. Pour off all but 2/3 cup of the fat from the casserole. Add the onions, garlic, and herbs along with half of the celery hearts. Cook over moderately low heat, stirring occasionally, until the vegetables are softened, about 15 minutes. Add to the bread in the bowl. In a medium saucepan, simmer the figs in the Muscat over low heat until softened, about 8 minutes. Pour the figs and Muscat over the bread and add the salt, poultry seasoning, and pepper. Add the remaining celery hearts, turkey stock, and parsley and toss lightly until thoroughly mixed. Taste for seasoning.

Ingredients. by Chef Lydia Shire Serves 8 to 10

THANKSGIVING ANADAMA BREAD STUFFING



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by Chef Lydia Shire



CHEF LYDIA SHIRE

Chef Lydia Shire is the Chef/owner of Scampo at Boston's Liberty Hotel, where she reinvents Italian cuisine with Mediterranean and Middle East flavors.

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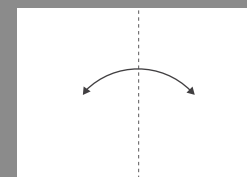
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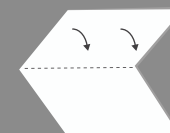
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1. Fold the printout on the dotted line along the vertical axis



2. Fold in half again on the second dotted line



3. Stand the printout up like a tent