

Eggplant and Wild Mushroom Stuffing

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-mushroom-stuffing-recipe>

Ingredients:

- 2 eggplants large, peeled and cut into ½” cubes
- 2 tablespoons salt for salting the eggplant, not for the final stuffing
- 2 pounds mushrooms assorted, I used 1 lb baby bella, 8oz chanterelle, 4oz oyster, and 4oz royal trumpet
- 6 ounces bacon reduced-sodium uncured
- 1 yellow onion medium, chopped relatively fine
- 3 stalks celery cut into ¼” slices
- 1 tablespoon fresh parsley finely chopped
- 1 tablespoon savory dried, whole leaf
- 3 tablespoons grass-fed butter or other good cooking fat, more bacon fat, tallow, coconut oil, etc.
- 15 pounds turkey for bigger or smaller bird, scale accordingly