



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Summer Stuffing with Sweet Corn, Leeks and Tarragon

Recipe adapted from James McDuffee

Makes 4 to 6 servings

1 large French baguette, cut into bite-size pieces
Extra-virgin olive oil
Salt and freshly ground pepper
Unsalted butter
3 ears sweet corn, shucked and kernels removed
1 leek, white parts only, rinsed well and diced
½ medium onion, diced
2 celery stalks, diced
2 tablespoons chopped tarragon
1 tablespoon chopped chives
1 tablespoon chopped parsley
2 to 4 cups vegetable or chicken stock

1. Preheat the oven to 350°. Toss the bread with three tablespoons of olive oil and season with salt and pepper. Spread the bread on a baking sheet and bake in the oven until crisp and browned slightly, about 10 minutes. Remove the croutons from the oven and let cool. Turn the oven up to 400°.
2. In a skillet, melt 1 tablespoon of butter over low heat. Add the corn kernels and sweat until tender, about 8 minutes. Season lightly with salt and pepper, transfer to a bowl and let cool.
3. In a saucepan, melt 1 tablespoon of butter. Add the leeks and season with salt. Cook the leeks over moderately high heat until tender, about 10 minutes. Transfer to a bowl and let cool.
4. In a skillet, heat 1 tablespoon of olive oil. Add the onions and celery and cook over moderately high heat until tender and slightly caramelized. Transfer to a bowl and let cool.
5. In a large bowl, toss the croutons with the corn, leeks, onions, celery and herbs. Add just enough stock to soften the bread (but not enough to make the stuffing soupy). Add 2 to 3 tablespoons of melted butter and/or olive oil. Season with salt and pepper and toss to coat.
6. Transfer the stuffing to a 9-by-13-inch baking dish and bake for 1 hour, until golden brown and crispy around the edges. Serve immediately or refrigerate, covered, for up to 3 days.