

Sisko's Stuffing with Tarragon

3 stalks celery, diced fine
1 leek, rinsed and sliced fine
4 tablespoons fresh tarragon, minced (or substitute sage)
1 tablespoon fresh thyme, minced
Salt and pepper, to taste
6 eggs
3 cups turkey or chicken stock
1 large loaf of white bread, chopped into cubes to make 8 cups of bread (I used a day-old french bread stick)
¼ cup fresh parsley, chopped
½ cup black sausage or bacon, chopped into small pieces (or any other type of sausage if you prefer)
¼-½ cup butter

Preheat the oven to 190°C/300°F.

In a large frying pan, cook the bacon or blood sausage until they are cooked but not yet crispy. Add the celery and leeks. Cook them in the bacon fat (if there is not enough fat, add a bit of butter to the pan). Cook them until the leeks are soft but still retaining their shape. Add the fresh tarragon and thyme, stir through, and remove from the heat. Add salt and pepper to taste.

In a medium-large bowl, whisk together the eggs, chicken/turkey stock, and parsley. Add the pieces of bread, turning so that the bread is well coated. Press the bread down with a large spatula or small plate to ensure the liquid is absorbed. Set aside for 10 minutes.

When the bread has absorbed most of the liquid, add the celery/bacon/leek mixture from the frying pan. Turn or gently stir the mixture to distribute it.

Butter the sides and bottom of an oven-safe baking dish or a large cast iron skillet and pour the mixture in. Dot the top with extra butter. Cover with aluminum foil and bake for 30 minutes, then remove the foil and cook for another 15-20 minutes until browned on top.

Serve to all at your table, even those who end up becoming traitors, joining the Maquis, and remind you a year after you served them that you put too much tarragon in the stuffing.