



Mama Pineiro's Pancetta Stuffing

from: **Lisa Pineiro**

INGREDIENTS

- ♦ 6 tablespoons butter (3/4 stick)
- ♦ 8 ounces pancetta, cut into 1/4 inch dice
- ♦ 2 large onions, finely chopped
- ♦ 2 carrots, peeled and finely chopped
- ♦ 3 celery stalks, finely chopped
- ♦ 2 tablespoons chopped fresh rosemary leaves
- ♦ 3 garlic cloves, chopped
- ♦ 2 jars (7.4 ounce) roasted peeled whole chestnuts, coarsely broken
- ♦ 1/4 cup chopped fresh Italian parsley leaves
- ♦ 1 pound day-old ciabatta bread, cut into 3/4 inch cubes
- ♦ 2/3 cup freshly grated parmesan cheese
- ♦ 1 cup (or more) canned low-salt chicken broth
- ♦ salt and freshly ground pepper
- ♦ 2 large eggs beaten to a blend

DIRECTIONS

Butter a 15x10x2 inch glass baking dish. Melt 2 tablespoons of butter in a heavy, large skillet over medium heat. Add a pancetta and saute until crisp and golden, about 10 minutes. Using a slotted spoon, transfer the pancetta to a large bowl. Melt the remaining butter in the same skillet over medium-high heat. Add the onions, carrots, celery, rosemary and garlic. Saute until the onions are very tender, about 12 minutes. Gently stir in the chestnuts and parsley. Transfer the onion mixture to the large bowl with the pancetta. Add the bread and parmesan and toss to coat. Add enough broth to the stuffing mixture to moisten. Season the stuffing – to taste – with salt and pepper. Mix in the eggs.

Transfer the stuffing to the prepared dish. Cover with buttered foil, buttered side down, and bake until the stuffing is heated through, about 30 minutes. Uncover and continue baking until the top is crisp and golden, about 15 minutes longer.