

## French Onion Soup Stuffing



Servings:

**8 servings**

Prep Time:

**15 min**

Cook Time:

**35 min**

### Ingredients

- 1/4 cup **Butter**
- 2 each **Onions**, sliced thinly
- 1/4 cup **Marsala Wine**
- 3 tbsp **Fresh Rosemary**, chopped
- 1 tbsp **Fresh Thyme**, chopped
- 1 tsp **Sage, Dried**
- 2 cups **Beef Broth**
- 2 each **Eggs**, whisked
- 1/4 tsp **Salt**
- 1/4 tsp **Pepper**
- 1 loaf **Dave's Rustic Italian Loaf- 25.5oz**, about 10 cups, cubed
- 1 cup **Swiss Cheese**, grated

### Method of Preparation

#### Step 1

Preheat the oven to 375 degrees F.

#### Step 2

Over medium heat in a saucepan, melt butter.

Add onions and slowly cook, stirring occasionally, until the onions are golden-brown. About 10-15 minutes.

#### Step 3

Add marsala wine and seasonings and cook for 2 minutes.

Add beef broth and bring to a light simmer. Remove from heat.

#### Step 4

Grease a 9x13 baking dish.

Add cubed bread, eggs, salt, and pepper to the baking dish. Toss to combine.

Pour onion/broth mixture into the dish and toss.

#### Step 5

Cover stuffing and bake for 30 minutes.

Uncover and top with cheese. Either bake for an additional 20 minutes or Broil until melted and golden-brown.

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