

This is an excellent recipe by Brian Patton published in a [VegNews Thanksgiving Cookbook](#). I added a few notes in *italic*.

INGREDIENTS

serves 8

1 tablespoon vegan butter,
plus more for greasing
casserole dish (*I use olive
oil instead*)
1 /2 cup diced carrot
1 /2 cup diced celery
1 /2 cup diced onion
1 /2 teaspoon salt
1 /4 teaspoon pepper
2 cups chicken-style stock
(*I use Better Than Bouillon
No Chicken*)
4 sprigs fresh sage
4 sprigs fresh thyme
2 sprigs fresh rosemary
8 garlic cloves, smashed
1 teaspoon ground fennel
seed
6 cups day-old baguette
cubes
1 /2 cup cooked and cooled
wild rice
3 cups cauliflower florets
2 tablespoons chopped
fresh Italian parsley

DIRECTIONS

Instead of using a saucepan, a mixing bowl, and a casserole dish, I do everything in one big Dutch oven.

1. Into a medium saucepan over medium heat, melt butter and add carrot, celery, onion, salt, and pepper. Cook for 4 minutes or until tender. Add stock, sage, thyme, rosemary, garlic, and fennel. Simmer over medium-low heat for 8 minutes. Discard garlic cloves and herb stems, and set aside. (*I like to save the garlic to use in another dish :)*)
2. Preheat oven to 375 degrees. Into a large mixing bowl, add baguette cubes, wild rice, cauliflower, parsley, and stock mixture. Mix to combine and let rest for 5 minutes to allow bread to absorb liquid.
3. Rub a thin layer of butter on inside of a casserole dish. Pour stuffing into dish and spread out evenly. Bake for 40 minutes, remove from oven, and let rest 10 minutes. Serve immediately.