

Bread Stuffing with Honey Crisp Apples

Mohonk Mountain House
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Servings: 10

1/2 cup (1 stick) butter
1 1/2 cups (1 large) onion, chopped
1 1/2 cups (6 ribs) celery, chopped
1 teaspoon dried sage
1 teaspoon salt
freshly ground black pepper
12 cups (1 pound loaf) artisan white bread, torn
2 cups (about 3 apples) honey crisp apples, diced
2 1/2 cups reduced-sodium turkey or chicken broth

Preheat the oven to 375 degrees.

Melt the butter in a medium skillet over medium-high heat.

Add the onion and celery. Saute' until tender, about 12 minutes.

Add the sage, salt and pepper.

Place the bread in a large bowl.

Add the onion mixture, any liquid from cooking the vegetables, apples and broth. Toss well.

Transfer the stuffing to a 13x9-inch baking pan.

Bake for 20 minutes.

Remove from the oven and stir. If the stuffing seems too dry, add more broth.

Return to the oven and bake for 20 minutes.

Yield: 12 cups

Per Serving (excluding unknown items): 48 Calories; 5g Fat (84.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 266mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 Fat.