

Side Dishes

Cranberry Apple Stuffing

Servings: 10

Preparation Time: 10 hours

Start to Finish Time: 45 hours

1 tablespoon vegetable oil
1 medium tart apple, cored and diced
1 cup diced celery
1 cup diced onion
3/4 cup dried cranberries
1 can (14.5 oz) chicken broth
12 ounces seasoned stuffing mix

Preheat oven to 350 degrees.

In a large skillet, saute' apple, celery, onion, and cranberries in vegetable oil until onion is tender.

In a large bowl, combine sauteed vegetables, chicken broth and stuffing mix. Mix until well blended.

Spoon stuffing mixture into a greased 13x9x2-inch baking pan.

Cover, bake for 35 minutes.

Serving Ideas: Add cooked, crumbled sausage for a country flavor.

Per Serving (excluding unknown items): 30 Calories; 2g Fat (44.3% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 88mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.