



Apple Cranberry Stuffing

Recipe By JOE LASHER, SR.

SERVES: 10

INGREDIENTS:

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| <input type="checkbox"/> 16 oz. dried white bread, cubed | <input type="checkbox"/> 4 tbsp. fresh parsley, <i>chopped</i> |
| <input type="checkbox"/> 1 stick of salted butter, <i>sliced</i> | <input type="checkbox"/> 1 tbsp. fresh rosemary, <i>chopped</i> |
| <input type="checkbox"/> 2 cups celery, <i>diced</i> | <input type="checkbox"/> ½ tsp. dried thyme |
| <input type="checkbox"/> 1¼ cup yellow onion, <i>diced</i> | <input type="checkbox"/> ½ tsp. dried sage |
| <input type="checkbox"/> 1 lb. apple, <i>chopped</i> | <input type="checkbox"/> 2 cups chicken broth |
| <input type="checkbox"/> 1 cup dried cranberries | <input type="checkbox"/> salt & pepper, <i>to taste</i> |

DIRECTIONS:

- ☐ 1. Preheat oven/smoker to 325°F.
- ☐ 2. Melt butter in a large skillet over medium heat and sauté onion and celery until softened.
- ☐ 3. Add in apples and continue to cook until they begin to soften.
- ☐ 4. Remove skillet from heat and toss in cranberries, 3 tbsp. parsley, rosemary, thyme, and sage.
- ☐ 5. Pour breadcrumbs in large mixing bowl and mix in apple mixture. Season with salt and pepper and pour in one cup of chicken broth. Gently mix.
- ☐ 6. Slowly mix in more chicken broth, gently mixing, until breadcrumbs are softened.
- ☐ 7. Pour bread mixture into a greased 8x13 baking dish and spread evenly. Cover with foil and place into oven for 15 minutes. Remove foil and bake for another 15-25 minutes, until heated through and top is golden brown.
- ☐ 8. Serve warm garnished with remaining parsley.

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