

## Stuffing

### Apple Stuffing

*Best Recipes – Home for the Holidays – Thanksgiving Classics* (Lincolnwood, Illinois: Easy Home Cooking Publications, 2002), p. 47

Contributed by Diane Wolford Sheppard

- 1 cup finely chopped onion
- ½ cup finely chopped celery
- ½ cup finely chopped unpeeled apple
- 1 ½ cups Mott's Natural Apple Sauce
- 1 (8-ounce) package stuffing mix (original or cornbread)
- 1 cup low-fat reduced-sodium chicken broth
- 1 ½ teaspoons dried thyme leaves
- 1 teaspoon ground sage
- ½ teaspoon salt
- ½ teaspoon black pepper

1. Spray medium nonstick skillet with nonstick cooking spray. Heat over medium heat until hot. Add onion and celery; cook and stir about 5 minutes or until transparent. Add apple; cook and stir about 3 minutes or until golden. Transfer to large bowl. Stir in apple sauce, stuffing mix, broth, thyme, sage, salt, and black pepper.
2. Loosely stuff chicken or turkey just before roasting or place stuffing in greased 8-inch square pan. Cover pan; bake in preheated 350° F oven 20 to 25 minutes or until hot. Refrigerate leftovers.

8 servings. Cooked stuffing can also be used to fill centers of cooked acorn squash.

### Dried Cherry-Apple Stuffing

Betty Crocker, *Thanksgiving* (Minneapolis: General Mills, Inc., 2006), p. 46

Contributed by Diane Wolford Sheppard

- ½ cup butter or margarine
- 1 large onion, finely chopped (1 cup)
- 1 package (16 oz.) herb-seasoned stuffing mix crumbs
- 2 medium red apples, chopped (2 cups)
- 1 ½ cups dried cherries
- 1 cup chopped pecans
- 2 ½ cups chicken broth

1. Heat oven to 325° F. Grease 13x9 inch (3 quart) glass baking dish with shortening or cooking spray. In 8-inch skillet, melt butter over medium heat. Add onion, cook 4 to 6 minutes, stirring occasionally until tender.
2. In large bowl, thoroughly mix cooked onion and remaining ingredients. Use 4 cups of the stuffing to fill body cavity of 12-pound turkey (do not pack stuffing because it will expand during roasting). Place remaining stuffing in baking dish. Cover with foil; refrigerate until ready to bake.
3. Roast stuffed turkey as directed in recipe. Bake stuffing in covered baking dish with turkey for the last 40 to 50 minutes of baking time or until thoroughly heated.

24 servings

### **Pepperidge Farm Scalloped Apple Bake**

*Best Recipes – Home for the Holidays – Thanksgiving Classics* (Lincolnwood, Illinois: Easy Home Cooking Publications, 2002), p. 56.

Contributed by Diane Wolford Sheppard

¼ cup margarine or butter, melted  
¼ cup sugar  
2 teaspoons grated orange peel  
1 teaspoon ground cinnamon  
1 ½ cups Pepperidge Farm Corn Bread Stuffing  
½ cup coarsely chopped pecans  
1 can (16 ounces) whole berry cranberry sauce  
⅓ cup orange juice or water  
4 large cooking apples, cored and thinly sliced (about 6 cups)

1. Lightly mix margarine, sugar, orange peel, cinnamon, stuffing, and dried pecans and set aside.
2. Mix cranberry sauce, juice, and apples. Add half the stuffing mixture. Mix lightly. Spoon into 8-inch square baking dish. Sprinkle remaining stuffing mixture over apple mixture.
3. Bake at 375° F for 40 minutes or until apples are tender.

Makes 6 servings

### **Cranberry Stuffing**

Betty Crocker, *Holiday* (Minneapolis: General Mills, Inc., 2000), p. 53

Contributed by Diane Wolford Sheppard

1 cup butter or margarine  
1 ½ cups chopped celery (stalks and leaves)  
¾ cup finely chopped onion  
9 cups soft bread cubes (about 15 slices bread) or corn bread cubes  
½ cup dried cranberries  
2 tablespoons chopped fresh or 1 ½ teaspoons dried sage leaves  
1 tablespoon chopped fresh or 1 teaspoon dried thyme leaves  
1 ½ teaspoons salt  
½ teaspoon pepper

1. Melt butter in 10-inch skillet over medium heat. Cook celery and onion in butter, stirring frequently, until onion is tender. Stir in about one-third of the bread cubes.
2. Place celery mixture in large bowl. Stuff turkey just before roasting. 9 cups stuffing (enough for a 12-pound turkey).

To bake the stuffing separately, place in a greased 3-quart 13x9x2-inch rectangular baking dish. Cover and bake in a 325° oven 30 minutes. Uncover and bake 15 minutes longer.

### **Wild Rice Mushroom Stuffing**

*Best Recipes – Home for the Holidays – Thanksgiving Classics* (Lincolnwood, Illinois: Easy Home Cooking Publications, 2002), p. 54

Contributed by Diane Wolford Sheppard

½ cup uncooked wild rice  
Day-old French bread (about 4 ounces)  
½ cup butter or margarine  
1 large onion, chopped  
1 clove garlic, minced  
3 cups sliced mushrooms  
½ teaspoon rubbed sage  
½ teaspoon dried thyme leaves, crushed  
½ teaspoon salt  
¼ teaspoon black pepper  
1 cup chicken broth  
½ cup coarsely chopped pecans  
Thyme sprigs for garnish

1. Rinse and cook rice according to package directions; set aside.
2. Cut enough bread into ½ inch cubes to measure 4 cups. Spread in single layer on baking sheet. Broil 5 to 6 inches from heat 4 minutes or until lightly toasted, stirring after 2 minutes; set aside.
3. Preheat oven to 325° F. Melt butter in large skillet over medium heat. Add onion and garlic. Cook and stir 3 minutes. Add mushrooms; cooking 3 minutes, stirring occasionally. Add sage, dried thyme leaves, salt, and pepper. Add cooked rice; cook 2 minutes, stirring occasionally. Stir in broth. Add pecans and toasted bread cubes; toss lightly.
4. Transfer to 1 ½ quart casserole. Preheat oven to 325° F. Cover casserole with lid or foil. Bake 40 minutes or until heated through. Garnish, if desired.

Makes 6 to 8 servings.

### **Slow Cooker Sourdough and Wild Rice Stuffing**

Betty Crocker, *Holiday* (Minneapolis: General Mills, Inc., 2000), p. 50

Contributed by Diane Wolford Sheppard

8 cups cubed sourdough bread  
3 cups chicken broth  
½ cup uncooked wild rice  
⅓ cup dried porcini mushroom pieces  
3 medium stalks celery, chopped (1 ½ cups)  
1 medium onion, chopped (1 ½ cups)  
¼ cup chopped fresh parsley  
¼ cup butter or margarine, melted  
1 teaspoon dried basil leaves  
1 teaspoon dried thyme leaves  
½ teaspoon ground sage  
½ teaspoon salt  
¼ teaspoon pepper  
¾ cup chicken broth

1. Heat oven to 300°. Spread bread cubes in single layer in large roasting pan or baking pan. Bake 10 to 15 minutes or until lightly toasted; set aside.
2. Place 3 cups broth, the wild rice and mushrooms in 4 or 5 quart slow cooker. Cover and cook on high heat setting 3 hours.
3. Add remaining ingredients except  $\frac{3}{4}$  cup broth to wild rice mixture. Add bread cubes. Pour  $\frac{3}{4}$  cup broth over bread mixture; toss mixture. Cover and cook low heat setting 4 hours to 4 hours 30 minutes.  
12 servings.