

My Favorite Stuffing

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Serves 6 to 8

Recipe Ingredients:

- 1 loaf of day old French or Italian bread, cut into ½ - to ¾" cubes (approx. 10 – 12 cups)
- 2 cups each of chopped onion and celery
- 6 - 8 tbsp of melted butter
- 1 - 2 green apples, peeled, cored, and chopped
- 1 cup of raisins (white or dark)
- 1 - 2 cups of chicken stock (you can use stock from turkey giblets if that doesn't gross out you or your family – I just don't tell mine ☺)
- ½ cup white wine (optional)
- Approximately ¼ cup chopped FRESH parsley
- Approximately 1 tsp poultry seasoning
- Salt and ground pepper (fresh) to your taste (that's the fun part!)

Recipe Instructions:

Toast your walnuts in a frying pan (just a little non-stick spray). Toast until they are slightly browned. I've used the micro, but toasting in the pan works best and they smell good. If you use the micro, just cook on high until you can smell the aroma (about a minute or two) After they cool (not before), chop the walnuts.

In a large pan, add the bread cubes, pour ½ of the butter over the cubes until they are coated, and sauté them until a little browned. Remove and put them to the side.

Place the remaining butter (more if you like) to the same pan and sauté' the onions and the celery until cooked (about 5-10 minutes). This is when you can add the white wine if desired.

Mix the bread cubes, parsley, poultry seasoning, walnuts, onions and celery, apples, raisins, chicken or turkey stock together. Salt and pepper to taste.

Now, here is where you have a choice. You can cook the stuffing in a Dutch oven on the top of the stove, by cooking on medium until all ingredients are blended and then cover and cook on low heat for about an hour or until the apples are cooked thoroughly. With this method you may need to add additional stock to keep moist. That is a matter of preference.

OR you can put the mixture in an oven safe (sprayed with non-stick) casserole dish, cover with tin foil, and cook for approximately an hour at 350°. If you like a crispier top on the stuffing, remove the tin foil for the last 10 minutes. Again, cook until the apples are thoroughly cooked.

OR you can stuff your turkey, the old fashioned way. That is what I do for Thanksgiving. Just make sure you don't stuff the turkey the night before. Only put stuffing in cavity right before you put the turkey in the oven.

Recipe Notes:

Again, these are approximate measurements. This is my family's favorite stuffing. Eliminate the walnuts if you have an allergy or if you don't like nuts. You can also use cooked chestnuts, but that's harder to do.