



APPLE STOVETOP STUFFING



Step 1 - Croutons

Ingredients:

12 slices whole wheat bread	3 Tbsps. oil
2 tsps. dried thyme	1 tsp. garlic (dried or fresh)
1 tsp. black pepper	1 tsp. salt
1 tsp. dried sage	

Directions:

1. Croutons can be made several days before the stuffing is needed to cut down on prep time.
2. Preheat the oven to 400°F.
3. Cube bread into 1/2 inch pieces.
4. In a large bowl, mix oil, spices with salt and pepper, add cubed bread and mix thoroughly.
5. On a large baking sheet, spread cubed bread.
6. Bake for 8 minutes, stir croutons and bake again for 8 minutes.
7. Let cool and seal in an airtight container.

Step 2 - Stuffing

Ingredients:

Croutons (see Step 1 above)	6 apples, any variety, diced
3 stalks of celery, diced	1 small onion, diced
2 1/2 cups chicken/vegetable stock or water	2 Tbsps. oil
1 tsp. dried thyme	1 tsp. garlic powder
1 tsp. onion powder	

Directions:

1. In a large pan, add oil and once hot add diced celery and onions and stir frequently until translucent, about 5-8 minutes.
2. Add diced apples, crouton, herbs and spices and stir for 3-5 minutes.
3. Add stock or water and stir. Stuffing/dressing will be ready when the majority of the liquid has been absorbed, about 5-8 minutes. Enjoy!