



Dried Cranberry and Apple Dressing

- 4 to 6 tablespoons butter
- 2 large leeks (about 3 cups), white and pale green parts only, cleaned well
- 2 Granny Smith apples, cored and chopped
- 1 cup chopped celery (including leaves)
- 1 tablespoon poultry seasoning
- 1 cup dried cranberries, re-hydrated in boiling water for 15 minutes and drained
- 1 tablespoon chopped fresh sage leaves
- 2 teaspoons chopped fresh rosemary
- 6 cups day old bread cubes
- 1/3 cup chopped fresh parsley leaves
- 2 to 3 cups chicken stock
- 1 tablespoon salt
- 2 teaspoons ground black pepper

Directions

Grease a 2 – 2.5 quart casserole dish, 14 inch oval or a 9 x 13 inch rectangular baking pan. Preheat oven to 375 degrees F.

Melt the butter in a large skillet over medium-high heat. Add the leeks, apples, celery and poultry seasoning to the skillet and sauté until the leeks are soft, about 10-12 minutes. Stir in the drained cranberries, sage and rosemary. Add the bread cubes and parsley and stir well to mix. Next add the chicken stock a little at a time until the stuffing is very moist but not mushy. Season it all with salt and pepper. Place in a greased casserole dish. (The stuffing can be made to this point up to two days before Thanksgiving, refrigerated.) Bake uncovered, in the oven for 20 to 30 minutes, until the top is crispy and the center piping hot. Remove and serve immediately.

If you are stuffing a turkey, the stuffing must be cold before being placed in the bird. Once the bird is cooked, remove the stuffing immediately.