

Apple-Almond Stuffing

SOURCE: Southern Living, SEPTEMBER 2001

INGREDIENTS:

1/2 C butter or margarine
3 celery ribs, diced
1 medium onion, diced
2 large Granny Smith apples, coarsely chopped
24 white bread slices, cubed
1.5 C chicken broth
1 C almonds, chopped and toasted
1/4 C almond liqueur OR 2 tsp almond extract
2 TBS chopped fresh parsley
1 TBS fresh sage sprigs
1.5 tsp poultry seasoning
1 tsp salt
1/4-1/2 tsp pepper
Garnish: chopped fresh sage

DIRECTIONS:

Melt butter in Dutch oven over medium heat - add celery + onion - sauté 5 minutes or till tender - add apple - cook, stirring often (5 minutes) - remove from heat - add bread + next 8 ingredients to Dutch oven, tossing gently to combine - spoon into lightly greased 13x9" baking dish - bake, covered, at 325° for 35 minutes - uncover and bake 10 more minutes or till golden. Serve with baked or grilled pork chops, if desired. Garnish, if desired.

Yield: 8 C