

## **Roasted-Pear Stuffing**

**SOURCE:** Cooking Light, NOVEMBER 2000

You can substitute apples for the pears. If you have pear brandy, by all means use it in place of the sherry and brandy. This recipe goes with [Spice-Rubbed Smoked Turkey with Roasted-Pear Stuffing and Cranberry Syrup](#)

### **INGREDIENTS:**

2 tsp olive oil  
4 C sliced peeled Bosc pear (about 3 1/2 lbs)  
1 C diced onion  
1 C diced peeled celeriac (celery root)  
3 garlic cloves, minced  
1/2 C dry sherry  
1/2 C brandy  
5 C (1/2") cubed dense white bread (about 8 oz)  
1 C fat-free, less-sodium chicken broth  
1/2 C chopped hazelnuts, toasted  
2 tsp chopped fresh or 1/2 tsp dried thyme  
1/2 tsp salt  
1/4 tsp freshly ground black pepper  
2 large eggs, lightly beaten

### **DIRECTIONS:**

Preheat oven to 350° F. Heat oil in large nonstick skillet over medium-high heat - add pear slices - cook, without stirring, 2 minutes or till golden brown - carefully turn pear slices - cook 2 more minutes or till golden brown. Add onion, celeriac + garlic - sauté 3 minutes or till lightly browned - add sherry + brandy - cook till liquid almost evaporates - remove from heat - cool. Combine pear mixture, bread + remaining ingredients in large bowl, tossing gently - spoon bread mixture into 2-qt casserole - cover with lid and bake at 350° for 45 minutes or till thoroughly heated.

Yield: 12 servings (serving size: 2/3 C)