



CRANBERRY APPLE SOURDOUGH STUFFING

PREP TIME: 20 MINS **COOK TIME:** 50 MINS

TOTAL TIME: 1 HOUR 10 MINS

SERVINGS: 10

WINE PAIRING: 2025 ROSÉ OF CAB FRANC

Ingredients:

1 loaf artisan sourdough bread cut into cubes (about 9-10 cups)
6 tablespoons unsalted butter
1 1/2 cups diced celery
1 cup diced yellow onion
2 Honeycrisp apples diced
3/4 cup dried cranberries
Salt and freshly ground black pepper to taste
1/4 cup chopped flat leaf parsley
1 tablespoon fresh thyme finely chopped
1 tablespoon fresh rosemary finely chopped
1 tablespoon fresh sage finely chopped
1 egg
2 cups low sodium chicken broth plus extra as needed

Instructions:

1. Dry the bread cubes: Preheat the oven to 300° F. Cut the sourdough bread into cubes and spread them evenly on one or two baking sheets. Bake for 25 minutes, tossing the cubes halfway through to dry them evenly. Remove from the oven and set aside. Increase oven temperature to 325° F.
2. Sauté the vegetables and fruit: Melt the unsalted butter in a large skillet over medium-high heat. Add the diced onion, celery, salt, and freshly ground black pepper. Sauté for 7-8 minutes until the vegetables become soft. Then add the diced Honeycrisp apples, dried cranberries, and the chopped fresh herbs (parsley, thyme, rosemary, and sage). Continue sautéing for another 3-4 minutes to combine the flavors and soften the fruit slightly.
3. Combine stuffing mixture: In a large mixing bowl, combine the baked sourdough bread cubes with the sautéed vegetable and fruit mixture.
4. Add egg and broth: In a separate bowl, whisk together the egg and 2 cups of low sodium chicken broth. Pour this mixture over the bread and vegetable mixture. Stir well to ensure even moisture distribution. Season with additional salt and pepper as needed. Add extra chicken broth (about 1/4 to 1/2 cup) if the stuffing seems too dry; it should be moist but not soupy.
5. Bake the stuffing: Spray a 9×13 baking dish with cooking spray. Transfer the stuffing mixture into the dish, spreading it evenly. Cover tightly with foil and bake in the oven at 325° F for 15 minutes. Then remove the foil and bake for an additional 20 minutes until the top is golden and slightly crispy. Remove from oven and serve warm.

