



# Best Dressed Stuffings

## SAUSAGE, PECAN AND CRANBERRY STUFFING

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| 1 lb (500 g) pork sausage meat, crumbled     | 1/2 tsp (2 mL) salt                         |
| 2 tbsp (25 mL) butter                        | 1/2 tsp (2 mL) freshly ground pepper        |
| 2 cups (500 mL) chopped onions               | 1/4 tsp (1 mL) thyme, crumbled              |
| 2 cups (500 mL) sliced celery                | 1/4 cup (50 mL) chopped fresh parsley       |
| 1 Golden Delicious apple, peeled and chopped | 12 cups (3 L) bread cubes, lightly toasted  |
| 1 clove garlic, finely chopped               | 1 1/2 cups (375 mL) toasted pecans, chopped |
| 1 tbsp (15 mL) sage, crumbled                | 1 cup (250 mL) dried cranberries            |
| 1/2 tsp (2 mL) rosemary, crumbled            | 3 eggs, lightly beaten                      |
| 1/2 tsp (2 mL) marjoram, crumbled            | 1 can (10 oz/284 mL) chicken broth          |

Cook sausage in a frypan over medium heat until browned, about 5 - 7 minutes. Remove sausage with a slotted spoon to a paper towel-lined plate and set aside. Drain off excess fat from frypan. Add butter to frypan and melt over medium heat. Stir in onions and celery; saute until softened. Add apple and garlic; cook and stir for 2 minutes. Stir in next 7 ingredients (sage through parsley). Transfer mixture to a large bowl. Stir in sausage, bread cubes, pecans and cranberries. Whisk together eggs and broth until blended. Add to bread mixture and stir until combined. Spoon mixture into a greased shallow 4 quart (4 L) baking dish. Cover with foil and bake at 350°F (180°C) for 45 - 50 minutes or until heated through. Serves 10 - 12.

**Cook's Note:** For a more moist stuffing, the broth in this recipe may be increased by 1/4 - 1/2 cup (50 - 125 mL).

## HERBED BREAD AND CRACKER STUFFING

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| 1 loaf stale white bread               | 1/2 tsp (2 mL) thyme, crumbled                     |
| 3 cups (750 mL) chopped onions         | 3/4 tsp (3 mL) salt                                |
| 3 stalks celery, thinly sliced         | 3/4 tsp (3 mL) freshly ground pepper               |
| 1/2 cup (125 mL) butter                | 2 cups (500 mL) coarsely crumbled<br>soda crackers |
| 1/2 cup (125 mL) chopped fresh parsley | 1 cup (250 mL) milk                                |
| 1 tbsp (15 mL) sage, crumbled          | 1/2 cup (125 mL) chicken stock                     |
| 1 1/2 tsp (7 mL) savory, crumbled      |  |

Cut bread into cubes; do not trim crusts. There should be 4 cups (1 L). Sauté onions and celery in butter until tender, about 5 - 7 minutes. Stir in next 6 ingredients (parsley through pepper). Combine bread and crackers; add vegetable mixture and toss to combine. Stir in milk and stock. Transfer mixture to a greased shallow 3 quart (3 L) casserole. Cover and bake at 325°F (160°C) for 40 minutes. Uncover and bake until lightly browned, about 20 - 25 minutes. Serves 8 - 10.

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### HOLIDAY PARSLEY STUFFING

2 cups (500 mL) chopped onions	1 tsp (5 mL) salt
3/4 cup (175 mL) butter	1 tsp (5 mL) freshly ground pepper
10 cups (2.5 L) coarse fresh baguette crumbs	1 can (10 oz/284 mL) chicken broth
1/4 cup (50 mL) chopped fresh parsley	3 tbsp (40 mL) brandy
1 tbsp (15 mL) tarragon, crumbled	

In a large frypan, sauté onions in butter until tender, about 5 minutes. Stir in crumbs, parsley, tarragon, salt and pepper; cook for 2 minutes. Remove from heat and stir in broth and brandy. Spoon mixture into a greased shallow 3 quart (3 L) baking dish. Cover with foil and bake at 350°F (180°C) for 30 minutes. Remove foil and continue baking until stuffing is heated through and top is crisp, about 25 - 30 minutes longer. Serves 8 - 10.

### PECAN AND CRANBERRY STUFFING CUPS

*These individual servings of stuffing are baked in muffin pans.*

16 cups (4 L) bread cubes	1/4 cup (50 mL) butter, melted
1/2 cup (125 mL) chopped celery	4 eggs, lightly beaten
1/2 cup (125 mL) sliced green onions	1 1/2 tsp (7 mL) sage, crumbled
1/2 cup (125 mL) dried cranberries or raisins	1/2 tsp (2 mL) salt
1/2 cup (125 mL) chopped pecans	1/2 tsp (2 mL) freshly ground pepper
1/4 cup (50 mL) chopped fresh parsley	1/8 tsp (0.5 mL) garlic powder
1 cup (250 mL) canned chicken broth	

Combine first 6 ingredients (bread cubes through parsley) in a bowl. Whisk together remaining ingredients (broth through garlic powder) until blended. Add to bread mixture and stir until combined. Spoon 1/2 cup (125 mL) of mixture into each of 16 - 18 well-greased muffin cups. Let stand for 15 - 30 minutes. Bake at 350°F (180°C) for 25 - 30 minutes or until heated through. Makes 16 - 18 stuffing cups.

### APPLE AND WHOLE WHEAT BREAD STUFFING

2 stalks celery, thinly sliced	1/2 tsp (2 mL) thyme, crumbled
2 medium onions, chopped	1 tsp (5 mL) salt
1/3 cup (75 mL) butter	1/2 tsp (2 mL) freshly ground pepper
2 Golden Delicious apples, peeled and chopped	7 cups (1.75 L) whole wheat bread cubes, lightly toasted
1 cup (250 mL) toasted pecans, chopped	2 eggs, lightly beaten
2 tbsp (25 mL) sage, crumbled	1 cup (250 mL) milk
1/2 tsp (2 mL) rosemary, crumbled	

In a large frypan, sauté celery and onions in butter until tender, about 5 minutes. Stir in apples and pecans; cook 2 minutes. Stir in next 5 ingredients (sage through pepper). Combine vegetable mixture with bread cubes. Whisk together eggs and milk; pour over bread mixture and toss to combine. Spoon mixture into a greased shallow 3 quart (3 L) baking dish. Bake at 350°F (180°C) for 35 - 40 minutes or until lightly browned. Serves 8.

**Cook's Note:** Do not use ground sage in this recipe.