

Granny Smith Apple Stuffing

This is the stuffing I make to go with a crown roast of pork. The recipe is from Epicurious.

(See Crown Pork Roast recipe)



Ingredients:

- 6 slices of sandwich bread
- 6 Tbsp. unsalted butter
- Small onion (1/2 cup chopped)
- 1 stalk celery (1/2 cup chopped)
- 1 1/2 lbs. medium size Granny Smith apples
- 1/3 cup sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/4 tsp. dried sage
- 1/4 tsp. dried thyme
- 1/4 tsp. grated nutmeg
- Pinch of cinnamon
- 1/4 cup chopped parsley
- 2 Tbsp. chopped chives

Equipment:

- Large baking pan
- Large skillet

Granny Smith Stuffing:

☑	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Cut 6 slices of bread into 1" squares	3	21
	Finely chop 1/2 cup onion	2	
	Rinse and chop 1 stalk of celery including some leaves to make 1/2 cup	2	
	Peel 1 1/2 lb. apples and cut into 1/4" thick wedges	10	
	Chop 1/4 cup parsley	2	
	Chop 2 Tbsp. chives	2	
	Spread bread squares on baking pan. Bake until lightly toasted	15	
	In a large skillet, melt 6 Tbsp. butter and sauté onion and celery until softened.	5	
	Add apple slices, 1/3 cup sugar, 1 tsp. salt, 1/4 tsp. pepper, 1/4 tsp. sage, 1/4 tsp. thyme, 1/4 tsp. nutmeg and a pinch of cinnamon.	3	
	Reduce heat, cover, stir occasionally, cook until tender	15	
	Stir in bread squares, 1/4 cup parsley, and 2 Tbsp. chives.	1	
	Total		1 hr.