

Apple Walnut and Raisin Dressing

Yield: 8 - 10 Servings

Ingredients:

4 oz. Butter
2 cups Onion, small dice
2 cups Celery, small dice
2 –3 each Bay leaves
½ tsp. Ground sage
1 tsp. Thyme leaves
2 cups Granny Smith apples, peeled and diced
1 cup Raisins
½ cup Walnuts, chopped
8 cups Day-old bread cubed and toasted
3 ½ cups Turkey or chicken stock
¼ cup Parsley, chopped
to taste Salt
to taste Fresh ground black pepper

Method:

Melt butter over medium high heat in a large sauté pan or skillet. Add diced onions and celery, saute until tender. Add apples and raisins and sauté briefly. Stir in bay leaves, sage and thyme, cook for 2 –3 minutes. Remove from heat and cool slightly. In a large mixing bowl, combine walnuts, bread cubes and parsley. Add cooled apple mixture. Moisten with stock while mixing until desired consistency is achieved. Season with salt and fresh ground black pepper. Transfer to a lightly buttered baking dish or pan. Bake covered at 375 degrees F. for 25 – 30 minutes. Serve dressing on the side or stuff roasted turkey just before service.

Chef Larry's Notes:

This recipe can also be made with cornbread. Simply use equal parts or 4 cups each bread cubes and baked corn bread.