



Slow Cooker *(or not)* Apple Stuffing / Dressing

Ingredients:

1/2 cup (1 stick)	butter, softened
4	celery stalks, chopped
1	medium to large yellow skinned onion, chopped
3	apples, quartered and chopped
2 tablespoons	poultry seasoning
1/2 teaspoon	ground cinnamon
1/4 teaspoon	ground nutmeg
1/8 teaspoon	allspice
8 cups	cubed stuffing mix (recommend Pepperidge Farm Herb Seasoned Stuffing)
2 to 3 cups	chicken stock

Directions:

Preheat a large skillet over medium high heat. Melt the butter, then add celery and onions. Cook until almost tender then add the apples. Sprinkle the vegetables and apples with cinnamon, nutmeg and allspice. (You can also add a cup of raisins at this point, but I don't.) Add stuffing cubes to the pan and combine. Moisten the stuffing with chicken broth until all of the bread is soft but not wet.

Transfer to a bowl and when cool, cover and refrigerate overnight. 3-1/2 to 4 hours before your Thanksgiving Dinner time, spray a slow cooker with non-stick spray and transfer stuffing to the slow cooker. Heat on low, stirring (and stealing bites) occasionally.

Or...

Spoon into a greased casserole dish and bake at 350° F (175° C) for 25 minutes or until hot. You won't get to steal bites, though, and that's no fun.

Or...

Stuff your bird and do all that bird stuffing stuff I don't do. Whatever you do, enjoy!