



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CRANBERRY APPLE LEEK STUFFING



CRANBERRY STUFFING

Looking for a stuffing that's filled with healthy and tasty ingredients? Look no further. With cranberries, leeks, apples, celery, nuts, and herbs, this will satisfy your cravings!



01 HR 15 MINS



Serves 6 to 8



INGREDIENTS

- 1 box seasoned cubed bread stuffing
- 1 stick butter
- 1 small leek, rinsed, sliced
- 2 stalks celery, diced
- 1/2 teaspoon ground cloves
- 2 cloves garlic, minced
- 1 large red apple, with peel, diced
- 1 cup dried cranberries, rehydrated
- 1 tablespoon fresh sage, chopped
- 1/4 cup pecans, chopped
- 1 tablespoon poultry seasoning
- Salt and pepper, to taste
- 2 to 2-1/2 cups vegetable broth

METHOD

Preheat oven to 350 F.

Place cubed stuffing mix in a large mixing bowl.

In a large skillet, melt one stick of butter, add the leek, celery, clove, apple, and cranberries, and sauté for 8 minutes. Add sage, pecans, seasoning, salt, and pepper (if desired), and cook for another minute.

Add vegetable-cranberry mixture to the bowl with the bread crumbs. Toss together. Add enough broth to moisten the mixture, and mix well.

Pour the stuffing mixture into a large casserole or baking dish and bake uncovered for 40-45 minutes until golden brown.