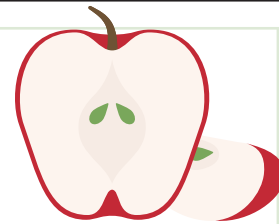


Recipe



Apple Pecan Stuffing

This Apple Pecan Stuffing recipe is a delicious blend of buttery bread cubes, apples, and pecans that is perfect for Thanksgiving!

- 2 cups onions, diced
- 12 cups bread, cubed
- 1 tablespoon brown sugar
- 1½ - 2 cups chicken broth
- 1 cup carrots, diced
- 2 cups parsley, finely chopped
- 1 cup celery, diced
- 2 cups pecans, roughly chopped
- 2 Granny Smith apples, diced
- 2 teaspoons Beau Monde seasoning
- 2 cloves garlic, minced
- 2 teaspoons salt
- 8-ounces. butter, melted
- 1 teaspoon pepper

Total Time: 2 hours

Yield: 12 servings



1. Preheat oven to 350°F
2. Place the onions in a small bowl and sprinkle the sugar over them. Let onions sit for about an hour.
3. In a large skillet, saute the carrots, celery, apples, and garlic until softened.
4. Strain the sugared onions and add them to the saute along with the melted butter.
5. Add mixture to the bread and toss in a large bowl.
6. Add chicken broth to the bread mixture along with the pecans, parsley, and Beau Monde seasoning, slowly tossing until the broth is all absorbed by the bread.
7. Add salt and pepper to taste.
8. Spoon into a well-greased 3-quart or 13- x 9-inch baking pan.
9. Cover with foil and bake at 350°F for 45 minutes.
10. Remove foil and continue to bake for 5 - 10 minutes or until top is crusty and brown.