

Harvest Autumn Stuffing

keeper!!! Luscious mix of flavors. Hit of Thanksgiving 1995.

Serves 20

For Croutons:

- 1 pound whole grain or seven grain bread *artisan 7-grain*
- 3 tablespoons olive oil
- 2 tablespoons dried thyme
- 1 tablespoon sage, rubbed
- 2 teaspoons rosemary, crumbled dried
- 1/2 teaspoon sweet paprika

For Stuffing:

- 3 Tablespoons olive oil
- 2 cups onion, chopped
- 1 cup celery, chopped
- 1 cup fennel bulbs, fresh, chopped
- 1 pound sausage
- 4 apples, tart (about 6 cups), cut into 1/2" pieces *3 large*
- 1 cup dried cherries *1/2 dornier 1/2 blueberries*
- grated peel of 3 oranges
- 1 tablespoon dried thyme
- 1 tablespoon rubbed sage
- 2 teaspoons dried rosemary, crumbled
- 1/2 cup orange juice
- 1/2 cup chicken broth
- salt and pepper

To make croutons, preheat oven to 350 degrees. Cut bread into 1 inch cubes. Place in large bowl. Toss with oil, thyme, sage, rosemary and paprika to coat. Bake in a single layer for 25 minutes or until golden. Remove to large bowl.

Heat 3 tablespoons olive oil. Add onion, celery, fennel. Wilt over low heat for 10 minutes. Add to bread with a slotted spoon. Crumble sausage into same pan and cook over medium heat, stirring until brown. Add to bread with slotted spoon.

Toss remaining ingredients together, adding a bit more broth if stuffing seems too dry for your taste.

Yield: about 20 cups, enough to stuff an 18-24 lb turkey. Per 1 cup serving: 183 calories, 8 gram fat, 15 mg cholesterol.

To heat stuffing outside of turkey, place in a 5 quart casserole, cover with foil and bake at 350 degrees for 45 minutes.
