

Bread and Apple Stuffing (for 10)

Ingredients:

1 1/2 cups	Diced Celery
1 cup	Diced Onion
1/2 cup	Diced Carrot
1/2 cup	Butter
1 Tbsp	Sage
1/2 tsp	Salt
1/4 tsp	Black Pepper
12 cups	Dry Bread Cubes
1/2 cup	Chicken Broth
2	Eggs
1/2 cup	[UTF-8?]Red Cooking Apples

Instructions:

- 1) Preheat oven to 325°F. In a large pan cook celery, onion, and carrot in hot butter over medium heat for 3 minutes or until tender. Remove from heat. Stir in sage and black pepper. Place dry bread cubes in a large bowl; add onion mixture, apple and eggs. Drizzle with enough of the chicken broth to moisten, tossing lightly to combine.
- 2) Wrap the mixture in foil and bake for 35 minutes or until hot.