

## Cranberry Apple Stuffing

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*My hubby doesn't like stuffing, so I make this up as a batch and then freeze in two servings portions for me. I freeze raw, then you just thaw out and cook along with your entree, drizzling a little broth on it. Or you could use it all!! and stuff a bird!*

|     |       |                |     |     |                   |
|-----|-------|----------------|-----|-----|-------------------|
| 1   | cup   | fresh          | 1/2 | tb  | poultry seasoning |
|     |       | cranberries    |     |     | ( or more if you  |
| 1/2 | large | sweet onion    |     |     | want, but start   |
|     |       | finely chopped |     |     | slow! smell and   |
| 1   | med   | macintosh      |     |     | taste)            |
|     |       | apple diced    |     |     | Salt and pepper,  |
| 4   | cups  | fresh torn     |     |     | to taste          |
|     |       | bread crumbs   | 1/3 | cup | butter            |
|     |       | from your      |     |     |                   |
|     |       | favorite bread |     |     |                   |
|     |       | (see notes)    |     |     |                   |



- 1 I sit on the couch with a big bowl, watch something good, while I rip the bread into med small pieces. I use a Grainery Bread and some whole wheat buns.
- 2 Par boil the cranberries until they just pop! It's about 5-6 minutes. Drain and let them cool. Dice them and set aside.
- 3 Dice your onion and sauté in butter.
- 4 Dice your apple and mix it with bread, cranberries and spices.
- 5 When onions are done, toss it all together
- 6 Now you can stuff a normal small bird and cook the rest on the side....
- 7 or....you can do what I do and freeze in one/two people servings. When you decide you want to have a chicken just cook in the oven for about 35 minutes drizzled with broth or juice from your bird.
- 8 I freeze in tinfoil trays so you can cover in tinfoil to keep the moisture in... Let me know how it works for you!!

Servings: 6

Yield: normal portions

### Degree of Difficulty

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Degree of Difficulty: Easy

### Source

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Author: Jan Stephens

Web Page: [www.featherstonesolutions.com](http://www.featherstonesolutions.com) [www.janstephens.com](http://www.janstephens.com)

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### Author Notes

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If you have any suggestions, just let me know!!