

Harvest Stuffing

- 1 pound whole-wheat Italian bread, cut into 1-inch pieces
- 3/4 cup walnuts, coarsely chopped
- 2/3 cup cranberries
- 1 tablespoon olive oil
- 1/3 cup onion flakes
- 1 medium celery stalk with leaves, chopped fine (about 1/2 cup)
- 8 ounces shiitake mushrooms, cleaned, stems removed, and caps chopped
- 1 medium Granny Smith apple, cored and diced
- 1/4 cup parsley leaves
- 1 tablespoon sage
- 1 tablespoon thyme
- 1 teaspoon salt
- 1 teaspoon peppercorns, ground
- 3 cups reduced-sodium chicken broth

Place bread on a rimmed baking sheet and bake at 400°, tossing occasionally, until crisp, about 10 minutes. Transfer to a large bowl along with walnuts and dried cranberries.

In a large nonstick skillet, heat oil over medium heat. Add celery and mushrooms. Cook, stirring occasionally, until vegetables have softened (about 5 minutes). Add apple and continue to cook until almost tender (about 5 minutes). Remove from heat and season with salt, pepper, parsley flakes, onion flakes, sage, and thyme.

Add celery and mushroom mixture to bowl with bread mixture; stir to combine. Add enough of the broth to thoroughly moisten the bread mixture without soaking it (there shouldn't be any excess broth in the bottom of the bowl). Spoon stuffing into a 2-quart casserole dish, cover with foil, and bake 20 minutes. Uncover, mist the top of the stuffing with olive-oil spray, if desired, and bake until golden brown, about 15 minutes more.

To cook in turkey: Moisten the bread mixture with only 1 1/2 cups of the chicken broth and spoon half of the mixture into the turkey; cook turkey as preferred. For the rest of the bread mixture, add more of the broth to moisten, being careful not to soak (see above).

Transfer the remaining stuffing to a 1-quart baking dish or 8-by-8-inch baking pan. Cover with foil and proceed as above.

Makes 16 servings. Serving size 1/2 cup.

from Swanson's organic foods