

Herbed Thanksgiving Stuffing

Printed from Turkey Recipes at <http://www.turkeyrecipes.org/>

This holiday stuffing is loaded with both fresh and dried herbs - it will pick up your Thanksgiving spread to new heights!

Ingredients:

½ cup unsalted butter
2 onions, chopped
3 celery stalks, chopped
1 medium green apple, chopped
1 ½ teaspoons dried rosemary
1 ½ teaspoons dried thyme
1 ½ teaspoons dried marjoram
1 ½ teaspoons crumbled sage
1 ½ teaspoons salt
½ teaspoon black pepper
1 pound stale Italian or French bread, cut into 1-inch cubes
1 ½ cups chicken broth
½ cup chopped fresh parsley

Directions:

- 1) Preheat oven to 375°F. Lightly grease a casserole dish.
- 2) Melt butter in a large skillet over medium heat. Add onions, celery, and apple; cook until onions are softened, about 10 minutes, stirring occasionally.
- 3) Add rosemary, thyme, marjoram, sage, salt, and pepper. Cook until fragrant, about 2 minutes, stirring.
- 4) Transfer mixture to a large bowl; add bread cubes, broth, and parsley. Toss well until combined. Transfer to prepared casserole dish; cover and bake 35 to 40 minutes, until golden.