



BEER BREAD STUFFING

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| 1/2 cup (1 stick) butter | 1/2 cup chopped walnuts |
| 1 cup chopped celery | 1 tsp poultry seasoning |
| 1 cup chopped onion | 1/8 tsp pepper |
| 1 cup chopped apple | 1 can (14 oz) chicken broth |
| 1 loaf TSG Beer Bread , prepared according to package directions, cut into 1/2" cubes, dried (<i>see note</i>) | |

1. Heat oven to 325°F.
2. Melt butter in large skillet over medium heat. Add celery and onion; sauté 3 to 4 minutes. Add apple; sauté until vegetables are tender, about 2 minutes.
3. Remove from heat; stir in walnuts, poultry seasoning and pepper. Add bread cubes; toss to combine. Drizzle with broth, tossing to moisten evenly.
4. Transfer stuffing to 2-quart baking dish. Bake in 325°F oven, covered, 30 to 35 minutes or until heated through.

Makes about 10 cups.

1. **To dry bread cubes:** Heat oven to 300°F. Spread bread cubes in single layer on large baking sheet. Bake in 300°F oven until bread cubes are dry, 15 to 20 minutes, stirring twice; let cool.