

STUFFING WITH APPLE & BACON



10 Servings

Prep time: 30 minutes

Cook time: 50 minutes

Ingredients

- 16 ounces crusty, artisan-style bread
- 1/2 pound bacon, diced
- 1 1/2 cups chopped crispy apple, such as Fuji
- 2 medium onions, chopped
- 3 large celery stalks, chopped
- 1 cup Port wine
- 1/2 cup chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh thyme
- 2 cups chicken broth
- 2 large eggs, lightly beaten

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Directions

Preheat oven to 350 degrees.

Cut bread into 1/2 inch pieces to yield 8 to 10 cups. Lay the pieces in a single layer on rimmed baking sheets. Cook in the oven for 15-20 minutes until bread is crispy.

In a large skillet, cook the bacon over medium heat, occasionally stirring, until browned and fully cooked. Remove bacon from the pan to a large mixing bowl. Add the onions to the pan and cook over medium heat until translucent, about 15 minutes. Add the celery, apple, and Port wine to the pan. Cook until softened but still have some crunch and wine is reduced. Add to the bowl with the bacon.

Add the bread to the bowl along with the parsley and thyme; season with salt and pepper. Add the broth to the bowl and toss for several minutes so that the bread mixture evenly absorbs it. Taste and adjust seasoning as needed. Stir in the beaten eggs.

Increase oven temperature to 375 degrees. Lightly grease a 9x13 inch baking dish with oil or cooking spray. Spread the stuffing in the dish, cover tightly with foil, and bake for 30 minutes. Remove the foil and continue to bake until the top is lightly browned and crisp, another 20 minutes.