

# **Apple-Raisin Stuffing**

## **Ingredients**

**3/4 cup minced onion  
1 cup butter or margarine  
1 tablespoon salt  
1 teaspoon thyme leaves  
3 cups finely chopped apples  
1 1/2 cups chopped celery (stalks and leaves)  
7 cups bread cubes  
1 1/2 teaspoons crushed sage leaves  
1/2 teaspoon pepper  
3/4 cup raisins**

**Note: Use half the salt if seasoned bread cubes are used**

**Note: Mix cooking and firm apples, I like Delicious and Fuji**

## **Directions**

**In large skillet, cook and stir onion and celery in butter until onion is tender. Stir in about 1/3 of the bread cubes. Turn into deep bowl. Add remaining ingredients and toss.**

**I mix by hand to do a better job of mashing ingredients together. Recipe leaves mix rather dry. I generally boil the neck and giblets and use broth to help moisten mix. Typically I only use broth and discard neck and giblets (personal preference). I have also used canned chicken broth to save time. Amount of bread cubes is a minimum. Depending on size of bird, I will sometimes add more and moisten with additional broth.**

**Makes: 9 cups, enough for a 12 pound turkey**

**Randy J.**