

Chef Larry's Apple Walnut Dressing

Yield: 8 –10 Servings

Ingredients:

4 oz. Butter

2 cups Onion, small dice

2 cups Celery, small dice

2 –3 each Bay leaves

½ tsp. Ground sage

1 tsp. Thyme leaves

2 cups Granny Smith apples, peeled and diced

1 cup Raisins

½ cup Walnuts, chopped

4 cups Day-old bread cubed and toasted

4 cups Cornbread

3 ½ cups Turkey or chicken stock

¼ cup Parsley, chopped

to taste Salt

to taste Fresh ground black pepper

Method:

In a large sauté pan or skillet, melt butter over medium high heat. Add diced onions and celery, saute until tender. Add apples and raisins and sauté briefly. Stir in bay leaves, sage and thyme, cook for 2 –3 minutes. Remove from heat and cool slightly. In a large mixing bowl, combine walnuts, bread cubes, corn bread and parsley. Add cooled apple mixture. Moisten with stock while mixing until desired consistency is achieved. Season with salt and fresh ground black pepper. Transfer to a lightly buttered baking dish or pan. Bake covered at 375 degrees F. for 25 – 30 minutes.