



Stuffing with Fresh Cranberries

INGREDIENTS:

4 cups whole wheat bread cubes
1 cup chicken broth
1/2 cup onion, chopped
1 cup celery, chopped
1/4 cup parsley, chopped
1 tsp. dried tarragon
1/2 tsp. paprika
1/8 tsp. nutmeg
1/2 cup cranberries, chopped
1 cup whole water chestnuts
1 cup chopped apple

DIRECTIONS:

1) Preheat oven to 400 degrees.
2) In a large skillet, sauté the chopped celery and onion in the chicken broth until tender. Remove from heat. In a large bowl, combine the bread cubes, chopped parsley, tarragon, paprika, nutmeg, chopped cranberries, water chestnuts and chopped apple. Stir in the sautéed onion and celery, and any remaining broth.
Spray a 2-quart baking dish with non-stick spray. Spoon mixture into the dish. Cover. Bake at 350 for 20 minutes. Uncover. Bake 10 more minutes. Serve hot.