



Fruit & Nut Stuffing

SERVINGS: 6+

COOKING TIME: SEE RECIPE DIRECTIONS

Ingredients:

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| 18 each whole pitted prunes | 2/3 cup whole cashews |
| 1/2 cup dried currants | 1 cup unsalted walnut pieces |
| 1 cup raisins | 2 cups whole raw cranberries |
| 24 each dried apricot halves | 1 teaspoon ground cloves |
| 1/4 cup bourbon | 1/4 teaspoon cayenne pepper |
| 3 each tart cooking apples, unpeeled, cored and chopped | 1 teaspoon ground ginger |
| 3 each large onions, peeled and diced | 1 teaspoon dried chervil leaves |
| 3 each celery ribs, diced | 1 teaspoon finely minced fresh parsley |
| 4 tablespoons melted butter | 2 teaspoons salt |
| 2/3 cup whole macadamia nuts | 1/4 teaspoon freshly ground black pepper |
| | 2 each eggs, slightly beaten |



Directions:

Put the prunes, currants, raisins, and apricot halves in a bowl and pour the bourbon over the fruit. Cover bowl and soak overnight. If you are using salted macadamia nuts and salted cashews, put them in a strainer and remove salt by rinsing them under cold water. Dry on paper towels. Heat 2 tbsp. vegetable oil in a skillet and add the nuts. Toast them, stirring constantly, until golden.

Combine the apples, onions, and celery in a large skillet along with the butter. Cook the mixture over moderate heat, stirring occasionally, until the onions are soft and celery is tender, about 11 minutes.

Transfer the onion mixture to a large mixing bowl. Add the macerated fruit and all remaining ingredients.

If adding to Turkey:

Gently mix the stuffing with 2 large spoons until evenly blended. Set aside the stuffing while you prepare the turkey for roasting.

Stuff turkey 3/4 full and roast according to size. (for a 20 lb. turkey, approx. 9 cups)

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