

Slow Cooker Cranberry Apple Stuffing

McCormick Spices
Food Network Magazine

Servings: 15

Preparation Time: 20 minutes

Cook Time: 3 hours

1/4 cup (1/2 stick) butter
2 cups celery, chopped
1 cup onion, chopped
2 medium onions, cored and chopped
1 cup dried cranberries
2 cups chicken stock
2 teaspoons rubbed sage
2 teaspoons parsley flakes
1 teaspoon garlic salt
1/2 teaspoon coarse ground black pepper
8 cups day-old Italian or French bread, cubed

Melt the butter in a large skillet on medium heat. Add the celery and onion. Cook and stir for 5 minutes or until softened. Stir in the apples and cranberries.

Spray the inside of a slow cooker with non-stick cooking spray. Add the stock and seasonings. Stir to blend. Stir in the bread cubes and vegetable mixture. Cover.

Cook for three hours on LOW or until the desired texture.

Per Serving (excluding unknown items): 29 Calories; 2g Fat (50.4% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 4mg Cholesterol; 453mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.