

Yield: 6 servings

APPLESAUCE STUFFING RECIPE

prep time

15 MINUTES

cook time

25 MINUTES

total time

40 MINUTES



INGREDIENTS

- 5 to 6 cups seasoned bread stuffing cubes
- 1 stick butter
- 1 large onion, chopped
- 1 cup chopped celery
- 1 1/2 cups applesauce (I used sweetened applesauce, but feel free to use unsweetened)
- 2 cups chicken broth
- Sage or poultry seasoning (optional)
- Chopped apples and/or coconut (optional)
- Shopped parsley, for garnish

INSTRUCTIONS

1. In a large frying pan, combine butter, onion, and celery and cook over medium heat until the onions and celery are soft. Add applesauce and chicken broth. Remove from heat.
2. Add butter mixture to dry bread crumbs and combine. Add additional chicken broth if stuffing is dry. Add seasoning, if desired. Mix in apples and/or coconut, if desired.
3. Bake at 350F for 20 to 25 minutes, or until top is golden brown.

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