

# SOURDOUGH- CRANBERRY STUFFING

If you are not a fan of tart, fresh cranberries feel free to substitute sweetened dried cranberries from our Bulk section. Recipe adapted from *Charlie Trotter Cooks at Home (2000)*.

3/4 cup chopped onion  
3/4 cup chopped celery  
3/4 cup chopped carrot  
1/2 cup butter  
2 cups chicken or vegetable stock  
1 tablespoon chopped fresh sage  
1 tablespoon chopped fresh chives  
1 tablespoon chopped fresh thyme  
1 tablespoon chopped fresh parsley  
1 1 pound loaf day-old sourdough bread, diced  
3/4 cup fresh cranberries  
Salt and freshly ground black pepper

Preheat the oven to 375°F. Cook the onion, celery, carrot, and butter in a large saucepan over medium-low heat for 10 to 15 minutes, or until the onions are translucent. Remove from the heat, add the stock, sage, chives, thyme, and parsley, and stir well. Place the bread in a large bowl, pour the mixture from the saucepan over the bread, and toss until all the liquid is absorbed. Fold in the cranberries and season to taste with salt and pepper.

Transfer the mixture to a baking dish and bake for 50 to 60 minutes, or until golden brown.

Makes 8 servings

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# Shopping List

## Sourdough-Cranberry Stuffing

Ingredients	Wieght or Volume	PLU #
onion	3/4 cup	_____
celery	3/4 cup	_____
carrot	3/4 cup	_____
butter	1/2 cup	_____
chicken or vegetable stock	2 cups	_____
fresh sage	1 tablespoon	_____
fresh chives	1 tablespoon	_____
fresh thyme	1 tablespoon	_____
fresh parsley	1 tablespoon	_____
day-old sourdough bread, diced	1 1 pound loaf	_____
cranberries	3/4 cup	_____
Salt and freshly ground black pepper		_____

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cranberries	3/4 cup
Salt and freshly ground black pepper	