

Quick & Easy Bread Stuffing



TIP: I highly recommend cooking stuffing separately, not inside the turkey, as roasting a turkey filled with stuffing requires a longer cooking time, which can't help but cause the turkey meat to dry out and become tough - you essentially have to overcook the turkey to make sure the stuffing inside the turkey is cooked to a safe temperature.

Preparation Time: 5-10 minutes

Total Cooking Time: 30 minutes

Ingredients (for 6 or more)

4 Cups of Packaged Stuffing Mix
3/4 Cup Chicken or Vegetable Broth
4 Tablespoons Butter or Margarine
1 Celery Stick
1/2 Onion
1 Apple
Italian Seasoning
Cooking Spray



Equipment

Medium-Sized Pot
Measuring Cup
Baking Dish
Sharp Knife
Cutting Board
Big Spoon
Can Opener
Timer
Potholder or Folded Dish Towel



1. Rinse and shake dry **1 celery stick** and **an apple**.



2. Prepare the **celery**, **1/2 onion** and **apple** as follows:

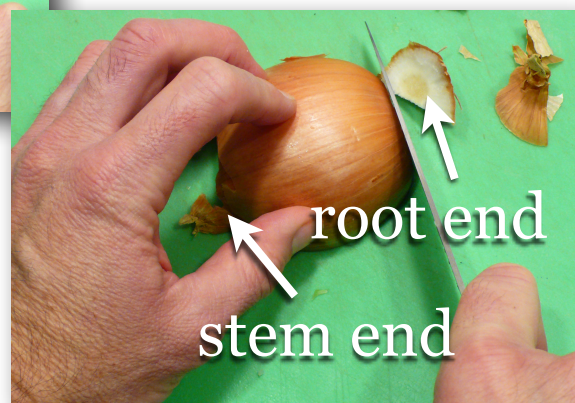
Celery: Chop the **celery stick** in half, cut each **half** into **lengthwise strips 1/4 - 1/2 inch (6-12 mm) wide**, and...



...chop the **strips** in cross section into **pieces also 1/4 - 1/2 inch (6-12 mm) wide**.



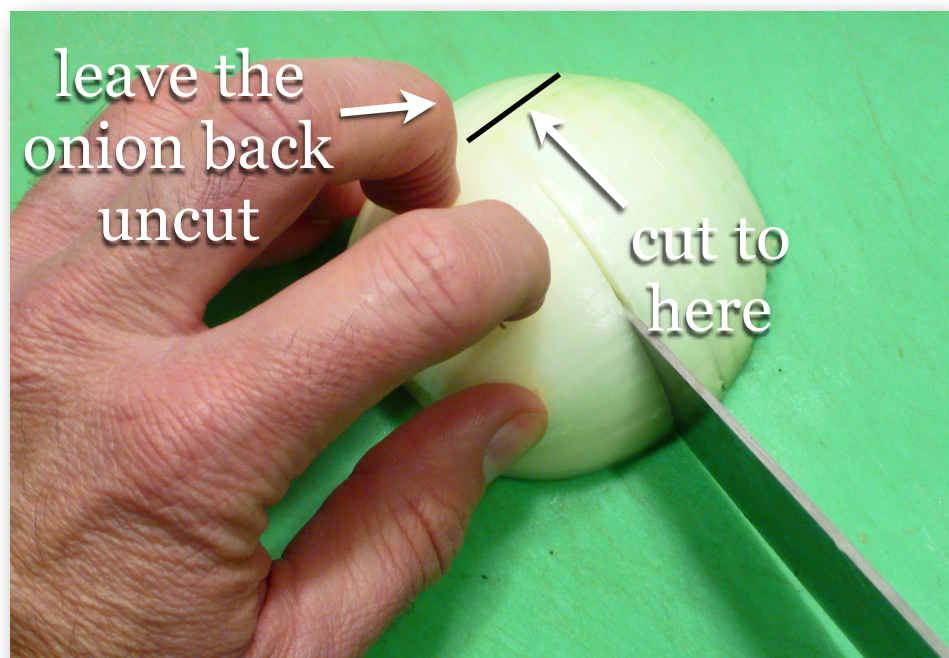
Onion: Cut the **onion** in half lengthwise, and remove the **stem** and **root ends**.



Peel off the **onion skin**, and...



...cut the **onion** in **cross section slices 1/8 - 1/4 inch (3-6 mm) wide**, making sure **NOT** to cut through the **back of the onion**. The **uncut onion back** will work like the binding of a book to keep the **onion** together during slicing and chopping.



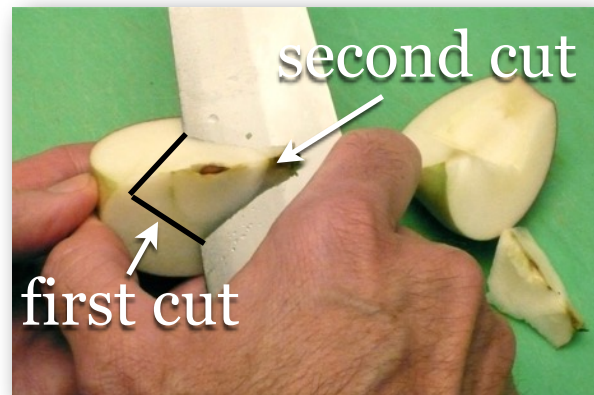
Finish by chopping the **onion slices** in cross section into **pieces about 1/4 inch (6 mm) wide**.



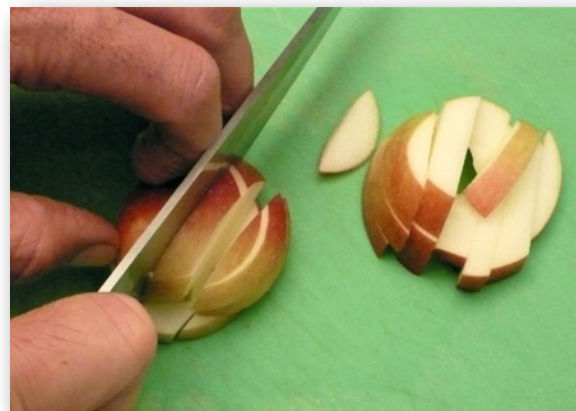
Apple: Cut the **apple** in half lengthwise from stem to bottom, and cut **each half** in half lengthwise again.



Remove the **core** from **each apple quarter** *safely* by making a cut under the **core** halfway into the **apple** and then turning the **apple piece** in your hand to make the second cut as shown in the photo sequence here.



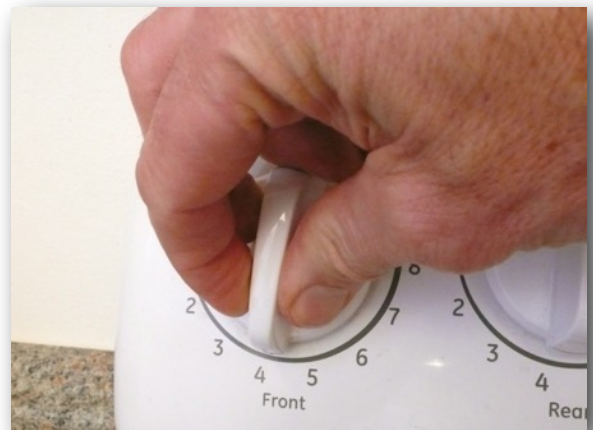
Cut **each apple quarter** lengthwise into **slices 1/4 - 1/2 inch (6-12 mm) wide**. Then turn the **apple slices** face down, and cut those **slices** into **strips about 1/2 inch (12 mm) wide**.



Finish by cutting the **apple strips** in cross section into **pieces also about 1/2 inch (12 mm) wide**.



3. Put a medium-sized pot on the stove, and turn on the burner to MEDIUM heat.



4. Let the pot warm for a few minutes. Then check it for the proper cooking temperature by

wetting your fingers with tap water and flicking the water onto the pot surface. The water should sizzle and evaporate quickly.



5. Use the **butter** or **margarine wrapper** as a guide to add **4 tablespoons of butter** or **margarine** to the warm pot (4 tablespoons is usually half a stick of butter or margarine as shown in the top left photo below).



Add the **chopped onion, celery, apple,**
and...



...a good shake (or 1 teaspoon) of **Italian seasoning.**



Stir with a big spoon until **all the ingredients** are well mixed together.



Measure **4 cups of dry bread stuffing**, and add the **dry stuffing** to the pot.



Measure **3/4 cup of chicken or vegetable broth**, and add the **broth** to the pot.



Stir and cook until **all the ingredients** are well mixed together and the **broth** has soaked evenly into the **stuffing pieces**.



6. Turn off the stove, and preheat the oven to 450 degrees (230 degrees Celsius). **NOTE:** Preheating won't be necessary if you're warming the **stuffing** in the oven right after roasting the **turkey** at the same 450° F (230° C).



7. Spray **a light coat of cooking spray** on the inside of a baking dish, and scoop the **stuffing** from the pot into the baking dish with a big spoon.



8. When the oven has warmed to 450° F (230° C), put the **stuffing** into the oven, and set a timer for 30 minutes.



9. When the timer sounds, *carefully* remove the **baked stuffing** from the oven with a potholder and serve warm.



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