

# Stuffing recipe

Cook the stuffing outside the turkey

It is best to cook stuffing outside the turkey.

In this easy recipe, you cook the stuffing in a muffin pan. The recipe serves 4 to 6 people. Double the recipe if you need more stuffing.

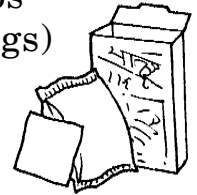
This recipe is for Stuff'n Such.



**Note:** You can use other stuffing mixes too. The directions for those mixes might be different.

## You will need

1 box stuffing mix for turkey (bread crumbs and seasonings)



1¼ cups hot water (300 mL)



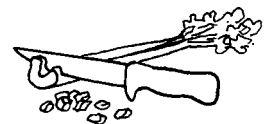
2 tbsp. margarine (30 mL) or butter



1 tsp. oil (for frying) (5 mL)



1 stalk celery (chopped fine)



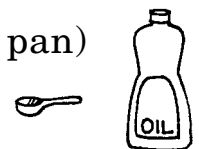
1 small onion (chopped fine)



1 small apple (chopped fine)



1 tsp. oil (for muffin pan) (5 mL)

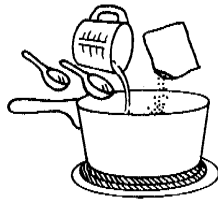


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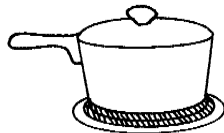
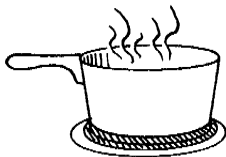
## What to do

### Step 1: Make the stuffing mix

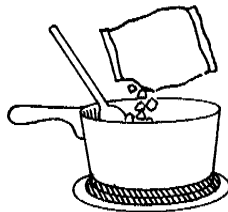
■ Put the seasonings, water and margarine in a pan. Stir.



■ Bring to a boil on high heat. Reduce heat to medium-low. Cover. Let simmer for 5 minutes.



■ Add the bread crumbs. Stir.

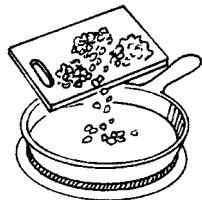
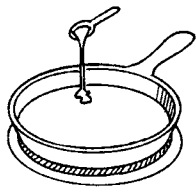


■ Take the pan off the heat. Cover. Let sit for 5 minutes.



### Step 2: Cook the celery, onion and apple

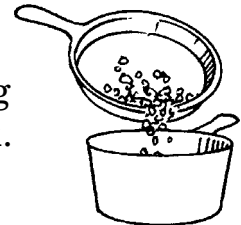
■ Put 1 tsp. (5 mL) oil in a frying pan. Add the celery, onion and apple.



■ Cook on medium heat for about 5 minutes. Stir often.



■ Add to the stuffing mix. Stir with a fork.

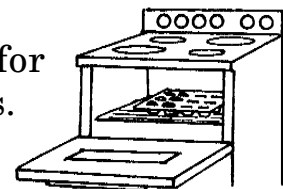


### Step 3: Cook the stuffing

■ Rub a little oil in 6 muffin cups. Fill the cups with stuffing.



■ Bake at 325°F for about 30 minutes.



Serve with turkey. Enjoy!