

# Apple and Onion Stuffin' Muffins

Rachel Ray, on the Food Network

Internet Address:



*Really delicious, easy, and bakes while the turkey is resting.*

- 2 tablespoons extra-virgin olive oil
- 1 stick butter, softened
- 1 whole bay leaf
- 4 ribs celery, including greens
- 1 medium onion, chopped
- 3 whole tart apples, quartered and chopped
- Salt and pepper
- 2 tablespoons poultry seasoning
- 1/4 cup parsley, chopped
- 8 cups stuffing cubes, Pepperidge Farms preferred
- 2 cups chicken stock, or more if needed

## Vegies/Sides

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 12

Preparation Time: 15 minutes

*If you use other brands of stuffing mix, the proportion of stock may need to be increased. It's important for the dressing to be quite wet. Otherwise it doesn't hold together when you remove it to serve.*

1. Preheat oven to 375 degrees F.
2. Preheat a large skillet over medium high heat. Add extra-virgin olive oil to skillet and 4 tablespoons butter. When butter melts, add bay leaf and add the vegetables as you chop them, celery, onions then apples last. Sprinkle the vegetables and apples with salt, pepper and poultry seasoning. Cook 5 to 6 minutes to begin to soften vegetables and apples then add parsley and stuffing cubes to the pan and combine. Moisten the stuffing with chicken broth until all of the bread is soft but not wet.
3. Butter 12 muffin cups, 2 tins, liberally with remaining butter. Use an ice cream scoop to fill and mound up the stuffing in muffin tins. Remove the bay leaf as you scoop the stuffing when you come upon it. Bake until set and crisp on top, 10 to 15 minutes. Remove stuffin' muffins to a platter and serve hot or room temperature.

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Per Serving (excluding unknown items): 424 Calories; 13g Fat (27.4% calories from fat); 9g Protein; 67g Carbohydrate; 4g Dietary Fiber; 21mg Cholesterol; 1721mg Sodium. Exchanges: 4 Grain(Starch); 0 Vegetable; 0 Fruit; 2 1/2 Fat.