
Martha 100: Apple & Sage Stuffing

Featured in Martha's 100th Cookbook

 2h  2 Servings

What we send

- 5 artisan buns ^{1,2,3,4}
- 1 yellow onion
- 1 medium bag celery
- 1 apple
- 1 pear
- ½ oz fresh parsley
- ¼ oz fresh sage
- ¼ oz mushroom seasoning
- 1 pkt vegetable broth concentrate
- ¼ oz poultry seasoning

What you need

- large egg ¹
- 4 Tbsp unsalted butter ²
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium (8x8-inch) baking dish
- nonstick cooking spray (optional)
- large skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Dry bread

Preheat oven to 300°F with a rack in the center position. Cut **bread** into 1-inch cubes; spread on a rimmed baking sheet. Bake until completely dry, stirring halfway through, about 30 minutes. Alternatively, dry uncovered overnight.

Increase oven temperature to 350°F. Lightly grease a medium (8x8-inch) baking dish with nonstick spray or butter.

4. Mix stuffing

In a large bowl, toss together **bread, vegetable mixture, sage, parsley,** and **1 teaspoon poultry seasoning** until evenly combined. Add **egg-broth mixture** and gently mix until bread is evenly coated. Season to taste with **salt** and **pepper**.

2. Prep ingredients

Meanwhile, finely chop **onion** and **celery**. Peel and core **apple** and **pear**; cut into ½-inch pieces. Pick **parsley and sage leaves** from stems and finely chop; discard stems.

In a measuring cup, whisk **mushroom seasoning, broth concentrate, 1 large egg,** and **1¼ cups** water.

5. Cook stuffing

Transfer **stuffing** to prepared baking dish; cover with aluminum foil. Bake on center rack for 30 minutes (internal temperature of center should read 150°F). Remove foil and continue baking until golden brown and crisp on top, another 15-20 minutes.

3. Cook vegetables

In a large skillet, melt **6 tablespoons butter** over medium-high heat. Add **leeks, onions, celery, apples,** and **pears**; season with **salt** and **pepper**. Cook, stirring frequently, until vegetables have released their liquid, 2-3 minutes. Lower heat to medium and continue cooking, stirring occasionally, until vegetables and fruit are softened and golden, another 12-15 minutes.

6. Serve

Let **stuffing** cool for 5 minutes before serving. Enjoy!