

Bacon Apple Stovetop Stuffing

4 slices thick cut bacon, cut into pieces
4 tablespoons butter
1 medium apple, chopped
1 cup chopped celery
1 medium onion, chopped
2 tablespoons minced garlic
2 1/2 cups chicken broth
2 teaspoons poultry seasoning
2 tablespoons fresh sage, chopped
1 teaspoon salt
8 cups dried bread cubes*

Add the bacon to a large pot over medium heat. Cook until crispy, stirring frequently. Add the butter, apple, celery, onion, and garlic to the pot, and cook until the vegetables are tender. While the vegetables are cooking, heat the chicken broth, poultry seasoning, sage, and salt in a microwave safe bowl or small pot until hot. Add the dried bread cubes to the pot with the vegetables and butter, and stir until they are coated in butter. Pour the broth mixture over the top of the bread cubes and stir to combine. Remove from heat, cover, and let sit for 10-15 minutes, until the bread is soft.

** To make the dried bread cubes, cut a loaf of crusty bread into one inch cubes. Lay the cubes in an even layer on a baking sheet. Bake at 200 degrees for 60-90 minutes, or until the bread is lightly toasted and completely dried out. You can do this several days in advance and just store the bread cubes in an airtight container or zipper bag.*