

Pecan and Apple Bread Stuffing

Serves 8-10

Making bread stuffing is a breeze in the Wood Stone oven. Bread cubes and nuts are quickly toasted, onions and apples sauté in a flash and the stuffing bakes and browns without drying out.

Ingredients

1 loaf rustic bread, cut into 1-in. dice
4 oz. butter
2 med. onions, chopped
2 ea. granny smith apples, peeled and cut into ½-in. dice
1½ cups pecans, lightly toasted and roughly chopped
½ cup Italian parsley leaves, roughly chopped
¼ cup sage leaves, roughly chopped
Kosher salt and freshly ground black pepper
1½ - 2 cups chicken or turkey stock

Method

Oven Temperature: 475-500 degrees

- **Flame Height: 3**
- Spread bread cubes on a sturdy baking sheet and toast **just inside the doorway** of the oven for 5-6 minutes or until they are fairly dry and just lightly browned.
- In a large skillet melt the butter **just inside the doorway**. Add the onions and sauté in the center of the oven for 5 minutes or until softened. Stir in the apples and pecans and cook 2 more minutes **in the center of the oven**.
- In a large bowl, combine the bread with the onion mixture. Add the herbs and season with salt and pepper. Add enough stock to moisten well. If you are going to bake stuffing inside a turkey, be sure to cool it completely.
- **Flame Height: 2.8**
- If you are baking the stuffing separately, add a little more stock. Transfer stuffing to a baking dish and cover with foil. Place in the center of the doorway and bake for 20 minutes, rotate after 10 minutes.
- Remove foil and finish baking **in the center of the oven** for 3-5 minutes or until browned on top.



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