

BAKING COACH®

"Bake what you love and love what you bake." Established 2005

Phone (631) 543-8608

www.bakingcoach.com

Bellport, NY

Cranberry Apple Chutney

Servings: 10

Serving size: 2 tablespoons

Yield: 1 ¼ cup

Prep time: 10 minutes

Cooking time: 20 minutes

Ready in: 30 minutes

Here's What You Need:

1 cup dried cranberries

1 cup peeled, diced, Granny Smith apples – 1 large apple

1 cup orange juice

½ teaspoon ground cinnamon

¼ teaspoon ground cloves

3 tablespoons honey

Here's How You Do It:

Place cranberries, apples, orange juice, and spices into a saucepan; cook over medium heat for 3 to 5 minutes, until it begins to slowly boil. Reduce heat to low, cover, and continue to cook for 10 minutes, stirring occasionally.

Add honey and simmer uncovered for another 5 minutes until it begins to thicken. Remove from heat, cool to room temperature and enjoy. Store any remaining Cranberry Apple Chutney in an airtight container in the refrigerator.

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Stuffing

Prep Time: 30 minutes

Servings: 8 to 10

Here's What You Need:

- ½ stick butter
- ¼ cup olive oil
- ½ cup onions, diced
- ½ cup celery, diced
- ½ cup carrots, diced
- ¼ cup fresh parsley leaves, cleaned and finely chopped
- ½ teaspoon granulated garlic
- Salt and pepper – to taste
- 1 pkg. bread cubes
- 1 ½ - 2 cups chicken broth

Here's How You Do It:

In a large saucepan, melt the butter; then add the olive oil to the pan.

Add the onions, celery, carrots, and parsley, and season with garlic, salt and pepper. Using a spatula or spoon, sauté until veggies are slightly-softened and very fragrant. Remove pot from heat.

Add 1 package of bread cubes to the sautéed vegetable mixture. Slowly add the chicken broth, stirring until stuffing combines together; you may not need the full 2 cups, so go slowly. Stuffing is now ready to eat!

Reheating directions:

Place in a greased 9 X 13 casserole dish. Bake stuffing in casserole dish covered at 350 degrees for 30 minutes or until hot.

Use chilled stuffing when stuffing a turkey. Stuffing must be under 41 degrees, the same temperature as the raw turkey. Do not use hot stuffing in a cold raw turkey.