



Give Stuffing A Lift With Dried Cranberries

(NAPSA)—For many clever cooks, the secret ingredient in spectacular stuffing is dried cranberries. Long a Thanksgiving favorite, cranberries can add great taste and festive color to stuffing, as in this mouthwatering recipe:



This succulent stuffing is enhanced by dried cranberries.

Cranberry Stuffing

- 10 cups day-old French bread cut into 1-inch cubes
- 6 Tbsp. olive oil, divided
- 1 Tbsp. dried thyme
- Pinch of salt and pepper
- 2 lbs. sweet Italian sausage, casings removed
- 3 Tbsp. unsalted butter
- 2 cups onion, chopped
- 2 fennel bulbs, diced
- 2 cups Graceland Fruit Dried Cranberries
- 2 cups coarsely chopped walnuts
- Zest from 2 oranges
- 2 tsp. dried sage leaves
- ¼ cup chopped flat-leaf parsley
- 1 cup chicken broth

Toss bread cubes in large bowl with 2 Tbsp. olive oil, dried thyme and pinch of salt and pepper. Heat oven to 325° F. Bake on 2 baking sheets until lightly toasted, about 15 minutes. Let cool, then transfer to a large mixing bowl. Cook sausage in 2 Tbsp. olive oil over medium-high heat, breaking apart with spatula. Drain extra fat. Add to the toasted bread cubes. Melt unsalted butter in skillet with 2 Tbsp. olive oil. Cook onion and fennel over medium-low heat for 10 minutes. Add dried cranberries and cook for an additional 5 minutes. Add to the sausage and bread cubes. Fold in walnuts, orange zest, dried sage and flat-leaf parsley. Drizzle chicken broth ½ cup at a time and stir. If using to stuff a turkey, let stuffing cool completely first. If not, heat covered at 350° F for 20–25 minutes. Enjoy.

What makes it even better is that it's created with dried cranberries, often called a "superfruit" because they're a good source of fiber, cholesterol-free, low in sodium and high in antioxidants. That, studies say, promotes heart and brain health.

The fruit from industry pioneer Graceland Fruit are all non-GMO and gluten-free with no artificial colors or flavors.

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