



Curry Dressing & Stuffing

From dulcetcuisine.com

- | | |
|--|---|
| 1 large loaf French bread, crust removed and cubed | 1 c dried cranberries |
| $\frac{1}{4}$ c sweet butter | 2 T sherry, Madeira or calvados |
| 1 lg sweet white onion, large dice | $\frac{1}{2}$ c Dulcet Mild Indian Curry Sauce* |
| 6 stalks celery, large dice | 1 c vegetable or chicken broth |
| 2 Granny Smith Apples, diced | |

1. Toast the bread cubes in a 300 degree oven until dried out, approx 30 minutes.
2. In a large skillet on medium high, melt the butter and add the onions and sauté.
3. Add the celery, sauté for a for 5 minutes.
4. Add the apples and cranberries and the sherry if using.
5. Turn heat to high and cook for 5 minutes.
6. In a very large bowl, toss the bread cubes, sautéed vegetables, Dulcet Mild Indian Curry Sauce and broth.
7. Place in a roasting pan and cook for 1-3 hours at 350 degrees.



*Mild Indian Curry Sauce is gluten-free.

Notes: _____

From our test kitchen:
Goes nicely with roasted pork
tenderloin, roasted chicken or turkey.