Smokin’ Joe Lasher’s Apple Cranberry Stuffing

Prep time: 20 mins

Cook time: 1 hour

Serves: 10

Ingredients:

16 oz dried white bread cubes

1 stick of salted butter, sliced

2 cups diced celery

1 ¼ cup diced yellow onion

1 lb chopped apple

1 cup dried cranberries

4 tbsp chopped, fresh parsley

1 tbsp chopped, fresh rosemary

½ tsp dried thyme

½ tsp dried sage

2 cups chicken broth

Instructions:

1. Preheat oven/smoker to 325° F.
2. Melt butter in large skillet over medium heat and saute onion and celery until softened.
3. Add in apples until they begin to soften.
4. Remove skillet from heat and toss in cranberries, 3 tbsp parsley, rosemary, thyme and sage.
5. Pour breadcrumbs in large mixing bowl and mix in apple mixture. Season with salt & pepper and pour in one cup of chicken broth, gently mix.
6. Slowly mix in more chicken broth, gently mixing, until breadcrumbs are softened.
7. Pour bread mixture into a greased 8x13 baking dish and spread evenly. Cover and place into over for 15 minutes. Remove cover and bake for another 15-25 minutes, until heated through and top is golden brown.
8. Serve warm garnished with remaining parsley!