

VEGAN DELUXE STUFFING

12 servings | 1 hr, 30 minutes preparation and cooking time | Medium Difficulty

About

This deluxe stuffing/dressing recipe brings the classic Thanksgiving dish up a notch and is sure to be a crowd-pleaser.

Ingredients

1 box or bag of cubed bread

⅔ cup dried cranberries

1 cup red wine, divided

2 celery stalks, washed and chopped (including leafy parts, separated)

½ red or sweet white onion, chopped

½ cup sliced dried apricots (approx. 10 pieces)

1 cup slivered almonds

1 Tbsp olive oil, divided

2 gala apples, one chopped into ½ inch chunks and the other cut into thin slices

½ cup plant-based butter

1.5 to 2.5 cups vegetable broth

2 tsp dried basil

1 tsp dried marjoram

¼ tsp ground dried rosemary

¼ tsp ground dried sage

Sprinkle of cinnamon

Directions

- Step 1: Soak the cranberries in ½ cup of red wine for 3 hours. You could also use orange juice or another fruit juice to rehydrate the cranberries. This step is also optional if you are pressed for time.
- Step 2: Toast almond slivers in a Tbsp of olive oil. Use low heat and continually stir so they don't burn. When they begin to brown, remove them from the pan and set aside on a plate with paper towels to soak up the oil. They will continue to cook after the heat is turned off.
- Step 3: Preheat oven to 350 degrees F. Add bread cubes to a large mixing bowl. Add the spring cut leaves of celery, apricot slices and chopped apple and toss to mix well. Chop onion and remaining celery.
- Step 4: Use the skillet that toasted the almonds, and add the onions, celery, and rehydrated dried cranberries in a Tbsp of olive oil. Sauté on medium heat until onions become translucent. Add ½ cup of red wine to the mix, and (carefully) flame to burn off the alcohol.
- Step 5: Melt ½ cup of plant based margarine, and mix with at least 1.5 cups vegetable broth. Set aside additional broth depending on the amount of bread cubes you start with and your desired moisture level (see Step 8).
- Step 6: Add dried seasonings to your tasting to the margarine and broth mixture. We recommend 2 tsp basil, 1 tsp marjoram, ¼ tsp ground rosemary, and ¼ tsp ground sage (skip this step if you are using herb-seasoned stuffing mix from a package)
- Step 7: Add the cooked cranberries, onion, and celery mix as well as the toasted almond slivers.
- Step 8: Add liquid and seasoning mixture to the dressing and toss. We've found it's easiest to make sure the liquid distributes evenly and to get to the desired moisture level to use your hands to mix. For a more moist stuffing, add up to one additional cup of broth while mixing.
- Step 9: Add to casserole dish for baking. Top with apple slices and sprinkle with cinnamon.
- Step 10: Bake uncovered at 350 for 40 minutes. For a crispier stuffing, uncover and bake for 15 more. If you used a large batch of cubes, bake for another 5-10 minutes (baking time should be at least 55 minutes, longer as needed).

