

Chestnut Cranberry Stuffing

Ingredients

- 1 bottle hard cider
- 1 cup Veggies for stock (leektops, peppers, carrots, beans)
- 1 loaf stuffing bread, cut into 1" cubes
- 1 ½ lbs roasted, peeled chestnuts
- ½ cup dried cranberries
- ½ cup minced carrots
- ½ cup minced leeks, or other allium (shallots or onions)
- 1 tbsp each thyme, rosemary, savory
- 2 bay leaves

Procedure:

1. Make a simple stock using your fave veggies, I used Leek greens, peppers, beans and carrots cook in a tbsp. of canola oil on med heat with 1 bottle of hard cider, 2 bay leaves, thyme and rosemary, cover and cook till reduced to 1 cup about 10 mins. Strain out solids set aside.
2. Place chestnuts on flat side to make scoring easier, cut an x into the top through the shell into the meat. Roast in a 400° oven for 20-30 mins. Place hot chestnuts on a towel to make handling a bit easier and peel shell and inner skin off. They will be hot and it will hurt a bit but it's worth it. Place chestnuts pieces in a bowl.
3. Heat a large fry pan with a tbsp of oil and 2 tbsp of butter add the carrots and leeks, sauté for 3 mins stirring often, sprinkle with some salt to taste. Add chestnuts sauté 5 mins more stirring often Add a tbsp. of the cider stock stir in, add more if pan looks dry or chestnuts stick. Remove from heat.
4. In a shallow baking dish add bread cubes and chestnut mixture, slowly add cider and gently toss to moisten all pieces. Add cranberries and savory and toss together. Place in 350° oven and bake for 10-15 mins till top is golden, check often to prevent burning. Serve hot.

Easy version:

2 boxes of Stove Top herb stuffing

1 bottle of hard cider

1 ½ cups vegetable stock

1 jar of peeled roasted chestnuts, NOT water chestnuts they are different, Drain out any liquid in the jar.

½ cup dried cranberries

½ cup minced carrots

½ cup minced leeks, or other allium (shallots or onions)

Procedure:

1. Mix ½ bottle of cider with veggie stock in small sauce pan heat on med high heat, simmer 5 mins to cook off the alcohol. Set aside.

2. Heat a large fry pan with a tbsp of oil and 2 tbsp of butter add the carrots and leeks, sauté for 3 mins stirring often, sprinkle with salt to taste. Add chestnuts sauté 5 mins more stirring often. Add herb packet from the stuffing. Add a tbsp. of the cider veggie stock stir in, add more if pan looks dry or chestnuts stick. Remove from heat.

3. In a shallow baking dish add bread cubes and chestnut mixture, slowly add cider and gently toss to moisten all pieces. Add cranberries and toss together. Place in 350° oven and bake for 10-15 mins till top is golden, check often to prevent burning. Serve hot.