

## Dried Cherry, Mushroom and 5-Spice Stuffing

Serves 6-8

### Ingredients

- 6 c. white bread, cut into 1" squares and dried
- 6 OR c. boxed stuffing mix
- 1/4 lb. butter
- 2 c. onion, diced medium
- 1 c. celery, diced medium
- 1 lb. mushrooms, sliced
- 1 can water chestnuts, sliced
- 2 apples, cored and diced 1/2"
- 3/4 c. dried cherries (3 oz.)
- 2 eggs, beaten
- 1/4 c. milk
- 1/4 C. chicken stock
- 2 t. dried sage
- 2 t. dried thyme
- 2 t. Chinese five spice seasoning (or allspice)
- salt and pepper to taste

### Preparation

1. Melt butter in large pan and sauté onion, celery, mushrooms, chestnuts, apple and dried cherries until soft, 6-8 minutes.
2. Pour over bread or stuffing mix, toss.
3. In large bowl mix eggs, milk, stock, sage, thyme, Chinese 5-spice seasoning, salt and pepper together; toss with bread mixture.
4. Stuff into bird or bake separately at 350° until cooked through 35-45 minutes.

