

Apple, Pear, and Cranberry Stuffing

Williams-Sonoma Complete Seasonal Cookbook, Oxmoor House, 2000

1 cup dried cranberries
¾ cup port wine
1 cup chicken stock
2 tablespoons unsalted butter
1 small red onion, diced
4 Granny Smith or pippin apples, peeled, halved, cored, and cut into 1-inch pieces
3 Bosc pears, peeled, halved, cored, and cut into 1-inch pieces
1 tablespoons chopped fresh sage
2 teaspoons chopped fresh thyme
½ teaspoon ground cinnamon
1 cup fine dried bread crumbs
boiling water as needed

In a saucepan over low heat, combine the cranberries, port, and stock. Bring to a simmer, cover and simmer gently until the cranberries are tender and about ¼ cup liquid remains, about 10 minutes. Set aside.

Preheat the oven to 350°F. In a large frying pan over medium heat, melt the butter. Add the onion and cook, stirring occasionally, until soft, about 10 minutes. Add the apples and pears, cover and cook, stirring occasionally, until the fruits are tender but retain their shape, 10-12 minutes. Transfer to a bowl. Add the cranberries and their liquid, sage, thyme, cinnamon, and bread crumbs and stir together. Season to taste with salt and pepper.

Bake at 350°F for about 30 minutes, until the top is crispy.

Note: this stuffing is good for goose or turkey or as a side for pork, chicken, or duck breasts.