

Mushroom Dressing

14 ounce bag of herb seasoned stuffing
8 ounces mushrooms, finely chopped
1 cup chopped celery
3/4 cup chopped granny smith apple
1 cup onion, chopped
1 cup melted butter + an additional 1-2 tablespoons
1 cup Vegetable or not-chicken broth (I prefer Edward and Sons or Better than Bouillon)

Preheat oven to 350 degrees.

Sauté mushrooms, onion, and celery in 1-2 tablespoons melted butter for 5 minutes. Add apple and sauté until vegetables are soft.

Combine seasoned stuffing cubes with vegetables. Add enough vegetable broth until mix is moist, but not wet. Add to 9 x 13 baking pan, or individual muffin tins (this yields more crispy edges). Pour melted butter evenly over cubes.

Bake for approximately 30 minutes, or until top is brown and crunchy.