

Mushroom dressing

2/3 cup chopped celery
2/3 cup chopped onion
1/2 cup chopped apple
1 pound white or cremini mushrooms, chopped
12 ounces seasoned breadcrumbs
2-3 tablespoons vegetable broth
1 cup melted vegan butter

Note: for crunchy edges, bake the dressing in muffin tins. Otherwise, use a casserole dish.

Preheat the oven to 375°F with an oven rack in the center position of the oven. Lightly oil your baking dish or muffin tins.

Sauté the celery, onion and mushrooms for 5-7 minutes in 1 tablespoon of butter or olive oil. Add apple, sauté an additional minute. Remove from heat. Stir in breadcrumbs and enough vegetable broth to moisten bread crumbs. Add butter and stir. Transfer into the prepared dish or muffin tins, cover with foil and bake for 30 minutes. Remove foil and bake an additional 15 minutes.