

Farmer John's Herbs

Nova Scotia Savory Cranberry Stuffing

Serves 6-8

¼ cup (50 ml) butter
1 1/4 (300 ml) cup diced celery
1 ¼ cup (300 ml) diced onions
2 tbs (30 ml) Farmer John's "world class summer savory"
Salt pepper to taste
8 cups (2 L) of day old bread cubed
3/4 cup (175 ml) dried cranberries
1 ½ cup (375 ml) chicken broth

Sautee onions, celery and summer savory for 3 minutes then add chicken broth and cranberry simmer for three minutes pour over cubed bread. Mix until liquid is absorbed. Place mixture in a 9 X 9 baking pan and cook in a pre heated 300 F (150 C) oven for 35 to 40 minutes.

*When pressed for time it is worth noting that Farmer John also produces a cranberry stuffing mix that would fit the bill very nicely.

www.farmerjohnsherbs.com