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RECIPE FILE

Apples dress up Thanksgiving dinner

Fall is the time of year when family and friends gather for special Thanksgiving celebrations. This year, include fresh, crisp Ontario McIntosh apples on your entertaining menu. Macs are a versatile, flavourful ingredient in both uncooked and cooked recipes.

For an easy appetizer, dip unpeeled McIntosh apple wedges in lemon juice and wrap in sliced cold cuts as ham or prosciutto. Secure with a toothpick and serve with an herb mayonnaise dip.

Stuffed roast turkey served with all the trimmings is always eagerly awaited by everyone on Thanksgiving Day. This year, start a new tradition with Foodland Ontario's Apple Onion Dressing. The slightly tart Macs combined with thyme, sage and savory will make this dressing everyone's favourite year after year.

Apple Onion Dressing for Turkey

This fragrant stuffing is enough for a 12 to 14 lb. (5.5 to 6.5 kg) turkey. If you have extra, cook in a covered casserole alongside the turkey for about 30 minutes or until heated through.

· Turkey giblets (liver and heart);

1/2 cup (125 ml) butter;

- 8 cups (2 L) soft bread crumbs (made with day-old bread);
 1 cup (250 ml) finely chopped celery;
- 1 cup (250 ml) finely chopped onions;
- 2 cups (500 ml) finely chopped McIntosh Apples;
 1/4 cup (50 ml) chopped fresh parsley;
- 1/4 cup (50 ml) chopped fresh parsley;
 1 tsp (5 ml) granulated sugar;

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- · 3/4 ten /3 ml) eak:
- · 3/4 tsp (3 ml) salt;

1/2 tsp (2 ml) each thyme and savory:

• 1/4 tsp (1 ml) each sage and pepper;
Directions: Trim giblets, removing all membranes;
cut into 1/4-inch (5 mm) cubes. In skillet, melt 2 tbsp
(25 ml) of butter over medium heat. Cook giblets until
browned, about 5 minutes, stirring occasionally.
Remove to large bowl and toss with bread crumbs.

Melt remaining butter in skillet. Add celery and onions. Cook over medium heat about 7 minutes or until vegetables are softened, stirring occasionally. Add to bread crumb mixture along with apples, parsley, sugar, salt, thyme, savory, sage and pepper, tossing lightly to mix. Let cool completely before stuffing turkey. Makes 8 cups (2 L).

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Preparation Time: 25 minutes.

