

Apple and Onion Stuffin' Muffins

Recipe Courtesy of Rachael Ray

Photos of recipe available at <https://www.foodnetwork.com/recipes/rachael-ray/apple-and-onion-stuffin-muffins-recipe-2273307>

Ingredients:



2 tBsp extra virgin olive oil



Salt and pepper



1 stick of butter, softened



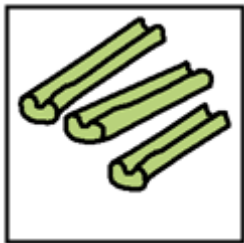
2 tBsp poultry seasoning



1 fresh bay leaf



¼ cup chopped fresh parsley



4 stalks of celery



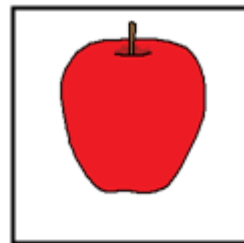
8 cups cubed stuffing mix



1 medium yellow onion, chopped



2 to 3 cups of chicken stock



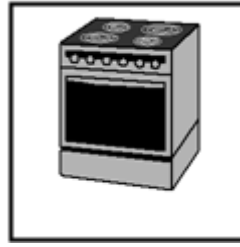
3 McIntosh apples, quartered and chopped

Apple and Onion Stuffin' Muffins

Supplies:



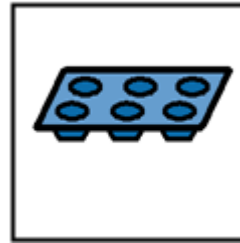
Knife and cutting board



Oven



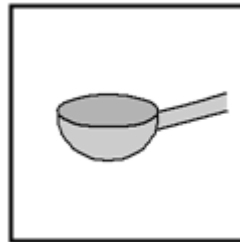
Skillet



Muffin tin

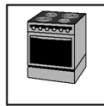


Spoon

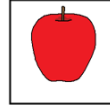
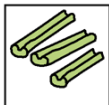


Ice cream scoop

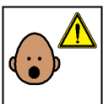
Instructions:



1. Preheat the oven to 375F.

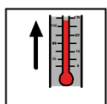


2. Chop the celery, onion, and apples into small pieces. Be

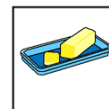


careful. Ask for help.

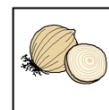
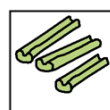
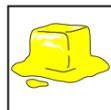
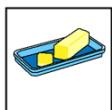
Apple and Onion Stuffin' Muffins



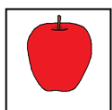
3. Preheat a large skillet over medium-high heat.



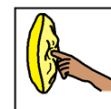
4. To the skillet, add olive oil and 4 tBsp of the butter.



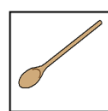
5. When butter melts, add the bay leaf, celery, onions, and



apples. Sprinkle with salt, pepper, and poultry seasoning.



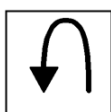
6. Cook the skillet for 5 minutes until vegetables are soft.



7. Add parsley and stuffing cubes. Mix.

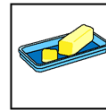
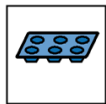


8. Moisten by adding chicken stock until the bread is soft but

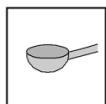


not wet. Turn off heat.

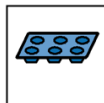
Apple and Onion Stuffin' Muffins



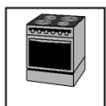
9. Butter the muffin tin liberally with the remaining butter.



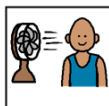
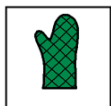
10. Use an ice cream scoop to fill and mound up the stuffing



in the muffin tin. Remove the bay leaf when you find it.



11. Bake 10-15 minutes until set and crispy on top.



12. Remove from oven. Cool and enjoy!



Photo courtesy of <https://www.foodnetwork.com/recipes/rachael-ray/apple-and-onion-stuffin-muffins-recipe-2273307>