



*for Thanksgiving*

## Bacon & Apple Stuffing

Source: *Giyen Kim*

Giyen Kim is a writer whose daily musing can be found on her blog called Bacon Is My Enemy. She has been featured on CNN.com, Headline News and the KoreAm Journal. When she isn't writing she can also be found vlogging on an online show called "Momversation." Giyen is currently lives on Vashon Island with her teen-aged daughter, Paige.

### Ingredients:

1- 16 oz. loaf of artisan-style bread, like Essential Bakery Columbia Loaf  
1/2 lb. bacon, diced  
1-1/2 cups diced Granny Smith apple  
1-1/2 cups chopped celery (about 3 large ribs)  
2 cups chopped Walla-Walla onions (about 2 medium)  
1/3 cup chopped flat-leaf parsley  
1 Tbs. fresh thyme, chopped  
1 Tbs. fresh sage, chopped  
2-1/2 cups turkey or chicken stock  
3/4 tsp. kosher salt  
1/4 cup melted unsalted butter  
2 large eggs, lightly beaten  
Vegetable oil or cooking spray, for baking dish

Tear (or cut) the bread into 3/4-inch piece until you have about 8 cups. Spread the bread out on a baking sheet and bake in a 275°F oven until it is crisp and mostly dry. Depending on how moist the bread is to begin with, oven-drying takes 15 to 30 minutes. If working the night before, lay the pieces out on a wire rack and leave them uncovered on the counter to dry overnight.

In a large skillet, cook the bacon over medium heat until browned and fully cooked. Drain bacon, reserving 2 tablespoons of the bacon fat. Add the apple, celery, and onions and cook, stirring occasionally, until they're slightly softened. They will continue to cook in the oven. Transfer contents into a large mixing bowl.

Add the bread to the large mixing bowl, along with the flat-leaf parsley, thyme, and sage, and toss well. Add salt and pepper to taste.

Pour 2 cups of the stock over the stuffing. If the liquid isn't immediately absorbed and pools at the bottom of the bowl, you have enough. If the bread immediately absorbs the initial 2 cups of liquid, add another 1/2 cup. Toss the mixture occasionally for a few minutes until the liquid is absorbed. The bread should be moist but not soggy.

Taste the mixture and add salt and pepper as needed. Add melted unsalted butter and stir in the beaten eggs. Heat the oven to 375° F. Lightly grease a 9x13-inch baking dish with cooking spray. Spread the stuffing in the dish, cover tightly with foil, and bake until heated through, about 30 minutes. Remove the foil and continue to bake until the top is lightly browned and crisp, another 20 to 30 minutes.