

# Stuffing: A Quick And Comforting Dish

(NAPSA)—In the top-10 list of comfort foods, stuffing is surely high on the list and the favorite part of the meal for many. Some insist on calling it “stuffing” while others prefer “dressing.” Purists make a distinction between a stuffing, usually cooked inside meat, and dressing, baked separately in a casserole. What it’s called at your dinner table may depend on regional differences or simply family traditions.

Onion, celery and bread are the classic components of stuffing, while dried fruits appear in many a dressing. According to the experts at Sun-Maid Growers of California, natural dried fruits such as raisins, apricots and apples perform best in dressings as they take up some of the liquids, blending well with other ingredients.

For stuffing and dressing ideas, visit [www.sunmaid.com](http://www.sunmaid.com).

## Easy Everyday Dressing

- ¾ cup chopped onion**
- ½ cup sliced celery**
- ¼ cup butter or margarine**
- 1¾ cups (14.5-ounce can) chicken broth**
- ½ cup Sun-Maid Natural Raisins**
- 1 package (8 ounces) herbed stuffing mix**
- ¾ cup coarsely chopped pecans, toasted**

**Cook onion and celery in butter over medium heat until softened, 2 to 3 minutes, stirring occasionally. Add broth and raisins. Bring to a boil, reduce heat and simmer uncovered 3 minutes. Stir in stuffing mix and pecans. Remove from heat; cover and let stand 5 minutes. Fluff with a fork before serving. Makes 6 to 8 servings.**

**Casserole dressing: Spoon mixture into a buttered casserole dish. Cover with foil. (If**



**Delicious dried fruits such as raisins, apricots and apples blend well with other stuffing ingredients.**

**desired, refrigerate until ready to bake.) Bake 30 minutes at 350°F. Uncover and bake 5 minutes longer for a crisp top.**

## Waldorf Stuffing

- 1 cup chopped onion**
- 1 cup sliced celery**
- ¼ cup butter or margarine**
- 1 cup tart apple, cored and chopped**
- 1 cup chopped walnuts or pecans**
- 1 cup Sun-Maid Natural Raisins**
- 8- to 10-ounce package herb-flavored stuffing mix, prepared**

**Prepare stuffing mix according to package directions. In a saucepan, sauté onion and celery in butter. Stir in apple, nuts and raisins. Toss mixture with prepared stuffing. Stuff turkey, chicken or Cornish hens as desired.**

**Casserole dressing: Spoon into greased 1½-quart baking dish. For a moist stuffing, cover during baking. For a drier stuffing, bake uncovered. Bake at 350°F for 30 minutes or until heated through. Makes 6 servings.**