



## APPLE AND ONION DRESSING

- 1 Cup Raisins
- 7 Cups Soft Bread Cubes
- 3/4 Cup Butter
- 1 Cup Chopped Onion
- 1 Chopped Clove Garlic
- 1 Cup Chopped Celery
- 3 Cups Diced Tart Apples
- 1/4 Cup Chopped Parsley
- 1 1/2 Teaspoon Salt
- 1/4 Teaspoon Paprika

## DIRECTIONS

1. Boil raisins in water for 5 minutes.
2. Drain well and add bread cubes.
3. Melt butter in skillet and add onion, garlic and celery.
4. Sauté for 3 minutes, add to bread crumbs with remaining ingredients.
5. Stuff into bird or bake in a 350 degree oven for about 1 hour.