

Stuffing of Bread and Currants

From Lord Harlequin Tomfoolery

1 16 oz. Bag of Herbed Stuffing Mix

1 can Chicken Broth

½ cup Butter, Melted

2 Small Red Apples, Cored but not peeled

1 cup Currants

In a roasting pan, combine herbed stuffing mix, butter, apples and currants. Add enough of the Chicken broth to moisten the stuffing, but not drenching, and reserve remaining broth. Cover roasting pan with aluminum foil. Bake at 350 degrees for 20 minutes; remove foil from roasting pan, checking moisture content of stuffing. If stuffing is dry, add more Chicken broth. Return to oven, without foil, and bake an additional 10-15 minutes, or until golden brown on top.

Serves 6.

Sideboard: Harlequin Tomfoolery -- This can be served with Game Birds Tomfoolery by either stuffing the birds or, if cutting the birds in half, by laying the birds on top of the stuffing mixture. If using halves, have melted butter on top of stove to baste the birds.