



Toasted Pecan, Cider and Cornbread Dressing

Makes: 8 servings

Prep Time: 20 minutes

Total Time: < 90 minutes

Ingredients

- Nonstick cooking spray
- **3 tablespoons** vegetable oil
- **2 cups** chopped celery
- **1 cup** chopped onion
- **2 cups** chopped pecans, toasted
- **2 teaspoons** ground sage
- **¼ teaspoon** salt
- **⅛ teaspoon** black pepper
- **1 bag** (16 ounces) cornbread stuffing crumbs
- **2-½ cups** apple cider
- **6 tablespoons** butter, melted

Directions

1. Preheat oven to 375°F. Spray 13×9-inch baking dish with cooking spray. Set aside.
2. Heat oil in large skillet over medium-high heat. Add celery and onion. Cook and stir 7 minutes or until vegetables are tender.
3. Remove from heat. Stir in pecans, sage, salt and pepper.
4. Place stuffing crumbs in large bowl. Add vegetable mixture; mix lightly.
5. Stir in apple cider and butter until well blended.
6. Spoon into prepared baking dish. Bake 45 minutes or until hot.