

TOASTED PECAN CIDER AND CORNBREAD STUFFING

- Nonstick cooking spray
- 3 Tbsp Vegetable oil
- 2 cups Celery, chopped
- 1 cup Onion, chopped
- 2 cups Pecans, chopped, toasted
- 2 tsp Sage, ground
- 1/4 tsp Salt
- 1/8 tsp Black pepper
- 16 oz Cornbread stuffing crumbs
- 2 1/2 cups Apple cider
- 6 Tbsp Butter, melted

1. Preheat oven to 375°F. Spray 13x9 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. Spoon into prepared baking dish. Bake 45 minutes or until hot.

ADDITIONAL INFORMATION

Ingredients

[1 cup Onion, chopped](#), [1/4 tsp Salt](#), [1/8 tsp Black pepper](#), [16 oz Cornbread stuffing crumbs](#), [2 1/2 cups Apple cider](#), [2 cups Celery, chopped](#), [2 cups Pecans, chopped, toasted](#), [2 tsp Sage, ground](#), [3 Tbsp Vegetable oil](#), [6 Tbsp Butter, melted](#), [Nonstick cooking spray](#)

Course

[Sides](#)

Cuisine

[American](#), [Seasonal Fall](#)

Serving Size

8

Category

[Vegetarian](#)