

## TART AND TASTY STUFFING

Brighten traditional bread stuffing with cherries.



2 tablespoons butter or margarine  
3/4 cup chopped celery  
1/2 cup chopped onion  
1 teaspoon dried thyme  
1/4 teaspoon poultry seasoning  
1 (7-ounce) package dried herb-seasoned stuffing cubes  
3/4 cup chicken broth  
2 cups frozen unsweetened tart cherries, thawed and drained

Melt butter in a medium saucepan over medium heat. Add celery and onion; cook 2 to 3 minutes, or until vegetables are tender. Stir in thyme and poultry seasoning.

Combine celery mixture, stuffing cubes and broth in a large bowl. Gently stir in cherries. Spoon into a lightly greased 2-quart casserole.

Bake, covered, in a preheated 350-degree oven 30 minutes, or until mixture is hot. (Or use to stuff a 12-pound turkey.)

Makes 6 servings.

Note: 1 can (16 ounces) unsweetened tart cherries, well drained, can be substituted for frozen tart cherries.