

Cherry Butternut Squash Stuffing



This savory stuffing adds a new twist to dinner menus.

2 to 3 strips of bacon, finely diced
3 tablespoons butter or margarine
1/3 cup finely chopped onion
1 cup (about 1/3 pound) chopped butternut squash
2/3 cup dried tart cherries
1 tablespoon fresh rosemary or sage leaves, chopped
3 tablespoons almonds or pecans, toasted and finely ground
3 tablespoons dry bread crumbs
3 tablespoons or more chicken or vegetable broth, if necessary
Salt and pepper to taste

Cook bacon in a large skillet until crisp. Remove to a large mixing bowl. Add butter, onion and squash to bacon drippings. Cook 3 to 4 minutes, or until squash is semi-soft. Add cherries and rosemary; continue cooking until squash is soft.

Add squash mixture to bacon. Stir in nuts and bread crumbs. Mix thoroughly. Add broth, one tablespoon at a time, if dressing is dry. Season with salt and pepper to taste.

Makes 1½ cups or 6 (¼-cups) servings.

Serving suggestion: Use to stuff pork chops or a pork tenderloin. This is also a good stuffing for chicken breasts or Cornish hens.