

# Verano's Holiday Cider Stuffing

Serves  
6-8

## Ingredients:

- ▶ 6 cups Cubed Gluten-Free Seeded Bread
- ▶ 2 tbsp Olive Oil Or Dairy-Free Butter
- ▶ 1 Small Onion, Finely Chopped
- ▶ 2 Celery Stalks, Diced
- ▶ 2 tsp Verano Spice Blend
- ▶ 1 ½ cups Moore Orchard Pure Apple Cider
- ▶ 1 Egg, Lightly Beaten (Optional)
- ▶ 2 tbsp Chopped Fresh Parsley Or Thyme
- ▶ Kosher Salt to Taste
- ▶ Black Pepper to Taste



## Directions:

Preheat oven to 350°F (175°C). Grease a baking dish.

Sauté onion and celery in olive oil until soft. Stir in spice blend, salt, and pepper. Combine with toasted bread cubes (if your gluten-free seeded bread is naturally dry, there is no need to toast) and herbs. Pour in cider and mix gently. Add egg if using. Bake covered for 30 minutes, then uncovered for 10–15 minutes until golden. Garnish with fresh herbs and apple wedges or rings.

Serve warm and savour the season.