



## Stuffing Waffles with Apple-Cranberry Sauce

Yield: 10 servings

Recipe and photo courtesy of Jennie-O

### Ingredients:

#### Apple-Cranberry Sauce:

- 2 cups cranberry juice
- 6-ounces dried cranberries
- 1 cinnamon sticks
- 1 cup sugar
- 2 gala apples, peeled, cored and diced
- 2 teaspoon corn starch
- Zest from 1 lemon

#### Stuffing Waffles:

- 2 boxes stuffing mix (the retail size one), made as directed
- 3 large eggs
- Chicken broth or turkey stock, as needed
- 1 1/2 pounds Jennie-O<sup>®</sup> Perfect L'Attitudes<sup>®</sup> New World Shredded Turkey, #2149-02
- Apple cranberry sauce (recipe attached)
- 3/4 cup turkey gravy

### Directions:

1. In a medium saucepan over medium heat, add the cranberry juice, cranberries, cinnamon and sugar. Bring to a boil and let cook for 5 minutes.
  2. Add the apples and lemon zest and cook, stirring occasionally, until the cranberries have softened and the apples are tender, about 5 minutes.
  3. Remove 1/4 of the liquid to a small bowl and whisk in the cornstarch.
  4. Slowly add the cornstarch-juice mixture (slurry) to the cranberry mixture, stirring constantly. Cook for an additional 5 minutes.
  5. Remove from heat and pour into a serving bowl.
  6. Refrigerate until thickened, about 30 minutes. Remove the cinnamon sticks and blend with hand blender until chunks are pureed.
  7. Preheat the waffle maker and grease it with cooking spray.
  8. In a large bowl, stir together the leftover stuffing and eggs.
  9. Add roughly 1/4 c. of chicken broth per box of stuffing mix and mix until well combined.
  10. Continue adding chicken broth as needed until the mixture is well-moistened.
  11. Scoop the stuffing mixture into the prepared waffle baker, spreading it evenly.
  12. The stuffing will not spread or expand like regular waffle batter as it bakes, so it is important to arrange it in an even layer.
  13. Close the lid and let the waffle bake until golden brown and the egg is cooked throughout. Transfer the waffle to a serving plate then repeat the filling and baking process with the rest of the stuffing.
  14. Serve the waffles with the apple cranberry sauce, turkey, and gravy.
- Note: Each box of stuffing mix will make 8 waffle "quarters". A typical serving would be about 2 waffle quarters.