

FROM OUR KITCHEN TO YOURS, THIS SIGNATURE RECIPE BRINGS
HOMEMADE INTO THE HOLIDAY.

Dear Wildflower Fan,

I would like to take this opportunity to share what Thanksgiving means to us. Thanksgiving is about family, friends, traditions and great food.

We are grateful that we are a part of your Thanksgiving feast. I hope that you enjoy your Wildflower breads and desserts as much as we enjoyed making them for you.

Happy Thanksgiving,

Louis J. Basile Jr.

Louis J. Basile Jr.
Founder

CRANBERRY WALNUT STUFFING RECIPE

SERVES 10-12 OR STUFFS ONE 12-14 LB. TURKEY

INGREDIENTS:

- 1 Loaf of Wildflower Cranberry Walnut bread, cut into 1/4"-1/2" cubes*
- 2 Tablespoons vegetable oil
- 3 cups celery, chopped with the leaves
- 2 cups yellow onion, chopped
- 1 cup dried cranberries
- 1 teaspoon salt
- 1 teaspoon thyme leaves (fresh or dried)
- Fresh ground black pepper to taste
- 3/4 cup chicken stock, cooled
- 1 cup Port wine, reduced by half and cooled

INSTRUCTIONS:

1. Heat oil in a large pan. Sauté celery and onion over low heat until soft, about 10 minutes. Remove pan from heat and place contents into a large bowl.
2. Add bread cubes and toss gently.
3. Sprinkle with salt, pepper, thyme and dried cranberries.
4. Add chicken stock and reduced Port wine and toss until well blended.
5. Stuff your Thanksgiving turkey and cook according to size and weight.
6. If you prefer, you may bake stuffing in a pan, loosely covered for 45 minutes at 350° F.

*This recipe is best if the bread cubes are stale. To stale the bread, cut as directed and leave on a cookie sheet overnight. If you would like to stale the bread more quickly, cut as directed and bake at 350° F for approximately 20 minutes or until hard.

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EAT. SIP. ENJOY.