

## Apple and Walnut Stuffing

1 cup chopped celery  
1 cup chopped onion  
½ cup butter  
1 cup chicken broth  
¾ cup sparkling cider  
12 ounces seasoned dressing mix  
2 cups apples, peeled and chopped  
1 cup chopped walnuts

In a large skillet over medium heat, cook celery and onion in butter until tender, about 5 minutes. Add chicken broth and heat for 2 minutes.

In a large bowl, combine the remaining ingredients. Add celery mixture and mix well.

Loosely stuff turkey just before roasting. Place remaining stuffing in a greased baking dish and bake at 350 degrees for 30 minutes, or until thoroughly heated. Roast turkey according to package directions.