Comm. Ave. Cranberry Stuffing

- 3 tbsp olive oil
- ⅔ cup dried cranberries
- 1 loaf of rustic bread (1 to 1 ¼ lb. loaf)
- kosher salt and freshly ground black pepper
- ½ cup unsalted butter
- ½ cup finely chopped onion
- ¼ cup finely chopped celery
- ¼ cup finely chopped carrot
- ⅓ cup chopped fresh flat-leaf parsley
- 2 tbsp chopped fresh thyme
- 2 tsp finely grated orange zest
- 2 cups chicken broth (homemade or lower-sodium store-bought)

- Remove the crust from the bread and cut the bread into ¾-inch cubes. In a large bowl, combine the bread, olive oil, ½ tsp. salt, and ¼ tsp. pepper. Arrange the bread cubes in a single layer on a rimmed baking sheet. Toast, tossing occasionally, until golden. Remove the bread from the oven.

- Melt the butter in a skillet over medium-high heat. Add the vegetables and cook until softened, 1 to 2 minutes. Season with salt and pepper and add the cranberries, orange zest, and herbs. Remove from heat.

- In a large bowl mix the bread, cranberry-vegetable mixture, and orange zest. Stir in the broth. Toss well to combine; the bread should absorb most of the broth. The stuffing should be fairly moist as it will dry out a bit when it is baked. If it seems dry when heating it up, just add more broth and a little butter. Check salt and pepper. This can be made a couple of days in advance.

*Serves 8–10*