



MATZTUFFING By Alicia Seitz

8-10 large Matzo balls (I use Streit's recipe)

1/2 cup each, chopped: celery, onion, red bell pepper, mushrooms

1/2 cup shredded carrots

1/2 cup dried cranberries

2 Tbsp. parsley flakes

1/4 tsp. ground pepper

1/2 tsp. salt

3/4 cup chicken stock

2 Tbsp. canola oil or melted butter

In large bowl, break apart matzo balls with fork to resemble large crumbs.

Heat oil or butter in a large pan; add vegetables, and sauté for about six minutes. Add cranberries, and cook for another four minutes. Remove from heat.

Add crumbled matzo balls and season with salt and pepper.

Add chicken stock until moist. Cover with tin foil and let sit for about 30 minutes.

Clean and dry the cavity of a 10-12 lb turkey, and fill with stuffing.

Roast turkey as usual.

Serve with favorite gravy and enjoy!

*This recipe can also be made on top of stove, as a side dish, without placing in bird cavity.