



SWEET POTATO AND APPLE DRESSING

1-8 to 10 oz. sweet potato, peeled, diced
2 T. vegetable oil
½ c. chopped onion
½c. diced red-skinned apple
⅓ c. chopped celery
1 ½ c. herb-seasoned stuffing mix
½ tsp. rubbed dried sage
1 c. canned low-salt chicken broth

Preheat oven to 375 degrees. Butter 4-c. casserole. Cook potato in small pot of boiling salted water until just tender, about 5 minutes. Drain and set aside. Heat oil in heavy medium skillet over medium heat. Add onion, apple and celery and sauté until onion is translucent, about 5 minutes. Add potato and sauté 1 minute. Add stuffing mix, sage and broth. Cover skillet, reduce heat to medium-low and cook until stock is absorbed, about 10 minutes. Season to taste with salt and pepper. Transfer dressing to prepared dish. (Can be prepared 2 hours ahead. Let stand at room temperature.) Cover with foil and bake until heated through, about 30 minutes. Uncover and bake until top begins to brown, about 15 minutes.