Aunt Sadie’s Apple Dressing

for about an 8 lb. bird

- 2 eggs
- 1/4 cup sugar
- a little bit of salt
- 6-8 cups dry white bread cubes
- 1 large apple, peeled and chopped
- 2 cups hot milk (more or less)

In a large bowl, beat together eggs and sugar, adding salt last. Stir in bread cubes and apple. Add enough hot milk to moisten well. Gently fill the bird’s cavity, careful not to overstuff. The dressing will expand as it cooks. Bake as directed for the stuffed poultry. (If baking the dressing separately, spray a 9”x13” pan with Pam before filling. Dot the top with butter, cover and bake about 50 minutes at 375 degrees.)

Accompany with Cooper-Garrod wines