Apple And Squash Stuffing

* This recipe can be use to stuff pretty much anything to turkey to a squash.
* This recipe can also be eaten on its on, it doesn’t need to be stuffed.
* You can dry cranberry or pomegranate if you want;

Ingredients

Prep Time: 20 min.

Cooking Time: 1h 20min.

1 lb. ground veal or pork;

4 cups butternut squash, peeled and cubed;

 2 onions, chopped;

 2 stalks celery, diced;

2 cups apples, peeled and diced;

2 clove garlic, minced;

4 slices pancetta, Chopped;

2 tsp. Dijon mustard;

1 cup almond meal;

1 cup chicken stock;

1 cup dry cranberries; (optional)

½ cup pomegranate; (optional)

 2 eggs, lightly beaten;

 1/3 cooking fat;

 Sea salt and freshly ground black pepper;

Preparation

Preheat oven to 350 F.

In a large skillet melt the cooking fat oven medium high heat.

Sauté the butternuts squash, the onion, the apple, the celery, and the garlic for about 10 minutes, season to taste with sea salt and black pepper.

Transfer to a big bowl when cooked.

In the same skillet, cook the ground meat and the pancetta until browned.

Empty the meat in bowl over the vegetables.

Add all the remaining ingredients to the bowl and give everything a good stir.

Pour the stuffing in a large baking dish and place in the oven 45 minutes to 1 hour, or until the butternut is tender.