



Chicken and Stuffing Meatloaf with Cider Gravy *(Adapted from rachelrayshow.com)*

1-1/2 cups chicken stock
1-1/2 cups dry stuffing mix
1 Gala apple, peeled and finely diced
1 tablespoon lemon juice
2 ribs celery, finely chopped
1 small onion, finely chopped
1 tablespoon poultry seasoning
Salt and coarse ground black pepper
1 large egg, slightly beaten
1-1/2 pounds ground chicken

Preheat oven to 400. Spray a loaf pan with cooking spray and set aside. In a small bowl, combine stuffing mix with chicken stock and set aside. In a large bowl mix together apple and lemon juice. Add celery, onion, poultry seasoning, salt and pepper. Stir in egg. Add ground chicken and hydrated chicken stock and stuffing mix and mix together. Transfer to prepared loaf pan and pack it in, rounding the top. Place on a sheet pan lined with foil to collect any drips and bake for 1 hour or until browned and cooked through. Remove loaf from oven and place a board with a weight on top - I use the lid from a cast iron Dutch oven. Allow to rest for 15 minutes with the weight on top which will compress the loaf and hold it together. Before serving, remove weight and flip loaf out of pan. Slice and serve with cider gravy.

Cider Gravy:

4 tablespoons butter
3 tablespoons all-purpose flour
1-1/2 cups apple cider
1-1/2 cups chicken stock
Salt and pepper to taste

Melt butter in a small saucepan over medium heat. Stir in flour and cook, stirring for 3 or 4 minutes until slightly golden in color. Slowly whisk in apple cider and chicken stock. Bring to a boil, whisking constantly and cook until desired thickness. Season with salt and pepper.