



Grandmama's Apple Sausage Stuffing Recipe

INGREDIENTS:

- 1 batch of homemade Udi's Bread Crumbs (*see recipe on next page*)
- 2 12 oz. packages mild sausage meat ("loose", not links)
 - (can be medium or hot instead of mild... whatever your heat preference)
 - My mom always used Jones All Natural Pork Sausage, which is gluten-free, but I use an organic sausage: Organic Prairie Pork Breakfast Sausage
- 2 teaspoons Bell's Seasoning
- 2 teaspoons rosemary
- 2 Tablespoons thyme
- 2 yellow Onions, diced
- 3 Celery stalks, medium, diced (up to 5 small stalks)
- 2-4 Tablespoons Butter (or Ghee, if you're Casein free)
- Salt & Pepper (1-2 tsp each)
- 1 apple, finely diced (I use Pink Lady apples)
- Large can/package Chicken Broth (32 oz.)

DIRECTIONS:

- Prepare a batch of homemade Udi's Bread Crumbs
- In large skillet, brown sausage. Set aside
- In large saute pan/skillet, heat butter (or Ghee) over medium heat.
- Add onion, celery, thyme, rosemary and poultry seasoning.
- Sauté until almost soft, something like 4 minutes.
- Add apples to saute pan, continue cooking 1-2 minutes until celery is soft.
- In a large mixing bowl, combine sausage with breadcrumbs
- Pour hot onion mixture into the bowl with the bread mix and carefully blend ingredients.
- Season to taste with salt and pepper.

..... Up to this point, this can be prepared a day ahead. Simply cover and refrigerate

- Add half the container of chicken broth to stuffing and toss. Continue adding broth by the quarter cup until mixture is moist throughout but not soggy.
- You can check to see if you need any more seasonings by heating a little spoonful of the stuffing in the microwave until cooked. Then you can add more seasonings to taste and re-mix.
- Place remaining stuffing in a greased baking dish, cover with foil and put into preheated 325 oven.
- Bake for about 45 to 60 minutes. (If it starts to get too dry, add chicken broth and retoss)
- If you like crispy bits on the top of your stuffing, uncover after 45 minutes & heat for additional 15 minutes or until warm throughout.

NOTE: If you make the stuffing ahead, never put cold stuffing in a bird. Let it sit out until it's room temperature. Putting cold stuffing into a bird will affect cooking time of turkey.

Udi's Gluten-Free Bread Crumb Recipe

INGREDIENTS:

- 1 loaf of Udi's Gluten Free Whole Grain Bread
- 1 loaf of Udi's Gluten Free White Sandwich Bread
- 1 cup of unsalted butter (or Earth Balance Spread for dairy free version)
- 1/4 cup of fresh flat-leaf parsley
- 3 tablespoons of fresh sage
- Salt and pepper

DIRECTIONS:

- Lightly butter each side of Udi's Whole Grain & White Sandwich breads.
- Broil the bread loaves until they're slightly brown and toasted on both sides
- Place the bread on a wire rack and allow it to cool completely
- Put all of the bread in a reseal-able 1-gallon bag and slightly break it into crumbs
- Place the crumbs in a bowl and mix in parsley, sage, salt and pepper.