



# THANKSGIVING STUFFING

## EQUIPMENT:

OVEN  
SAUTE PAN  
CASSEROLE DISH  
KNIFE & CUTTING BOARD

## INGREDIENTS:

2 FL. OZ. OIL  
8 OZ. SAUSAGE  
4OZ. CELERY DICED  
4OZ. CARROTS DICED  
8OZ. ONIONS DICED  
1LB. 3/4 CUBES OF BREAD  
4OZ. HHF CILANTRO PESTO  
2OZ. CHOPPED PECANS  
1-2 CUPS STOCK  
SALT & PEPPER

## METHOD:

### FIRST

PREHEAT THE OVEN TO 375 DEGREES. TOSS THE CUBED BREAD IN HALF THE OIL, SEASON WITH SALT & PEPPER AND BAKE FOR 10-15 MINS. UNTIL THE BREAD IS DARK BROWN CRUNCHY.

### THIRD

ADD THE COOKED VEGETABLES, NUTS, CILANTRO PESTO AND HOT CROUTONS IN THE MIXING BOWL AND TOSS GENTLY. ADJUST SEASONING IF NECESSARY.

### FIFTH

PLACE THE STUFFING BACK IN THE OVEN AND BAKE FOR FIFTEEN MINS. THE STUFFING SHOULD BE MOIST BUT NOT WATERY AT THE BOTTOM. DEPENDING ON THE OVEN YOU MAY NEED TO LOWER THE HEAT TO 350 IF THE CASSEROLE NEEDS MORE THAN FIFTEEN MINS.

### SECOND

ADD THE REMAINING OIL AND SAUSAGE TO THE PAN AND SAUTE UNTIL COOKED. ADD THE CELERY, CARROTS, AND ONIONS. SAUTE EVERY TOGETHER UNTIL THE CARROTS ARE SOFT AND THE ONION ARE TRANSLUCENT.

### FOURTH

TRANSFER THE MIXTURE INTO THE CASSEROLE DISH AND ADD THE STOCK 2 FL. OZ. AT A TIME. THE CROUTONS NEED TO SOAK UP THE STOCK BUT THE MIXTURE NEEDS TO STILL LOOK ON THE DRY SIDE. YOU DO NOT WANT A PUDDLE OF STOCK AT THE BOTTOM OF THE CASSEROLE DISH.