

Chairman Stuffing



ingredients

- 1 Bag (14oz) unseasoned Stuffing Mix
- **Chairman of the Bird Gourmet Turkey Rub**
- Kosher Salt and Ground Black Pepper
- 2 Whole Onions (2C diced)
- 4 Celery Stalks (1C diced)
- 2 Granny Smith Apples diced
- ½ C Unsalted Butter
- 1LB Italian Sausage
- 1C Dried Cranberries
- 2C Turkey/Chicken Stock

directions

Preheat oven to 350°, grease 13x 9 baking dish, and place stuffing in a **large** bowl. Melt butter in large sauté pan, add onions, celery, apples, and Chairman rub. Salt and Pepper to taste. Sauté until vegetables soften/glisten then add to bowl. Thoroughly cook sausage in same pan, drain, chop (crumble) and add to bowl. Add turkey/chicken stock and cranberries to bowl and mix well with wooden spoon. Place stuffing mixture from bowl into dish and bake for approx. 30 mins until golden.

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