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Your Name	Richard Bryce
Your Full Email Address - won't be displayed	bryce174@wowway.com
Recipe Name	Pat's Thanksgiving stuffing
Category (select one)	Uncategorized

List of Ingredients and Quantity

1 1/2 loaves of French or Italian bread cut into cubes and toasted until brown (or use two bags of cubed stuffing mix)
3 links of Italian sausage (no fennel in sausage)
2 medium apples
4 or 5 cloves of garlic (small)
2 red onions
parsley and fresh herbs

Instructions

Heat 1 or 2 cans of chicken or turkey broth to a boil.
Add bread mixture until thoroughly moistened
Sauté or grill Italian sausage
Cut meat into chunks and add to pan mixture
Cut up 2 medium apples and add them to the meat mixture
Cover with aluminum foil and cook at 300 degrees for 20 minutes.

Comments or Tips

The best stuffing you'll ever have!