



MicroDried®

Fruits & Vegetables

Powders • Fragments • Whole

sausage and apple stuffing

- +12 oz bag of stuffing cubes
- +8 tablespoons butter, divided
- +1 lb Italian sausage
- +1 cup finely chopped onion
- +1/2 cup finely chopped celery
- +2/3 cup **MicroDried® Apple Fragments**
- +1/3 cup warm water
- +3 cups chicken broth
- +1/4 cup fresh parsley, finely chopped
- +1/2 tsp poultry seasoning
- +1/4 tsp garlic powder
- +Salt and pepper, to taste
- +2 eggs, beaten

featured product
MicroDried® Apple Fragments

- 1) Preheat oven to 325°F.
 - 2) Add stuffing cubes to a large bowl and set aside.
 - 3) Add **MicroDried® Apple Fragments** and 1/3 cup water to a medium bowl. Stir to coat and set aside.
 - 4) Melt one tablespoon of butter in a large skillet on medium heat. Add the sausage and break apart. Cook until meat is no longer pink. Add sausage and drippings to bowl with stuffing cubes.
 - 5) Melt 4 tablespoons butter to pan and add the onions and celery. Cook until soft, about 3-5 minutes.
 - 6) Add broth, parsley, poultry seasoning, salt, garlic powder, **MicroDried® Apple Fragments**, and salt and pepper. Bring mixture to a boil.
 - 7) Pour mixture over stuffing cubes and gently toss until mixture is evenly coated. Add the eggs and gently mix.
 - 8) Add mixture to a large pan and cook for about 40 minutes. Evenly distribute the remaining melted butter over the top and bake for another 20 minutes. The top should be golden brown.
- Best served immediately. Store in a refrigerated airtight container for up to five days.