

APPLE-SAGE STUFFING

BY CHEF ADAM HEGSTED

INGREDIENTS

- 1/3 cup butter
- 2 cups celery, diced
- 1 cup onion, diced
- 2 teaspoons dried sage
- 1 1/2 teaspoons dried thyme
- 1/4 teaspoon nutmeg
- 12 ounces Franz Stuffing Mix or bread (day old, cubed)*
- 1 1/2 cups Washington Grown apples, small dice**
- 1 1/2 cups chicken stock
- 2 eggs
- Salt & pepper, to taste

INSTRUCTIONS

1. Heat butter in a skillet over medium high heat until melted. Add celery and onion; sauté until translucent. Add herbs and cook until fragrant (2–3 minutes); remove from heat.
2. Transfer herb and vegetable mixture to bowl. Add cubed bread and apple; mix and set aside.
3. In a separate bowl, whisk together wet ingredients (eggs, chicken stock); pour over bread mixture, and coat evenly. Add salt and pepper.

*Let diced bread sit out overnight to dry or set oven to 325°F and bake for 30 minutes until very dry.

**Use a crisp variety, such as Granny Smith, Fuji, Braeburn, Honeycrisp, Jonagold, or Pink Lady.



We invite you to join us in supporting the 22nd annual Tom's Turkey Drive, a collaboration with KREM 2 and Spokane 2nd Harvest. This year, 11,000 Thanksgiving dinner meal kits will be provided to families throughout our community.

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