

*Sausage, Date, Pecan & Apple*

# *Stuffing*

*-for the crockpot-*

  
*The Flying Kitchen*  
Cooking School

by Shannon Vavich

A delicious stuffing that perfectly compliments your turkey is easier to make than you might think. The make-ahead option transforms these ingredients into a "stuffing kit". Whether made ahead of time or on the day, these ingredients pop right into the crockpot and cook gently on the countertop while the turkey is taking up space in the oven. This combination of flavors is so delicious. Sweet, savory, earthy and nutty.

8 pieces wheat bread, cubed  
8 pieces white bread, cubed  
2 onions, diced  
6 stalks celery, sliced  
1/4 cup butter (for sautee)  
2 teaspoons salt  
1/2 teaspoon white pepper  
1 teaspoon thyme  
1/2 teaspoon dried rosemary  
1 teaspoon marjoram  
1 teaspoon dried sage  
2 teaspoons parsley  
1 lb Jimmy Dean sage sausage  
1 granny smith apple, chopped  
1/2 cup dates, chopped  
3/4 cup pecans, chopped  
2 cups chicken broth  
1/4 cup additional butter for lining crockpot

Arrange the cubes of bread on a sheet pan and bake at 400 degrees for about ten minutes, stirring halfway through. Set aside to cool.

In a heavy-bottom pan, sautee the onions and celery in 1/4 cup butter. Add the salt, white pepper, thyme, rosemary, marjoram, sage and parsley. Saute until the vegetables are partially cooked down - about five minutes. Add the sausage and break up with your spatula, as you're stirring it around. Add the apples, dates and pecans, and saute until the sausage is cooked through.

If you are making this ahead of time, store the bread cubes in a sealed plastic bag, and the vegetable/sausage mix in an airtight container in the fridge.

To cook, combine the bread cubes and the sausage mixture in a crockpot after you've buttered the sides of the crockpot with the last 1/4 cup of butter. Pour the chicken broth over all of it, stir to combine. Set on low and cook for four hours, stirring mixture away from sides every hour or so. Serve immediately.

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