

The Marv's Meats Recipe Collection #34

Sausage, Apple & Apricot Stuffing

- 1 lb. – Marv's home-made Bulk Breakfast Sausage
- 1 cup – yellow onion, chopped
- $\frac{3}{4}$ cup – celery, chopped
- 8 cups – stale bread, $\frac{1}{2}$ inch cube
- 1 cup – Granny Smith apples, peeled, cored & chopped
- $\frac{3}{4}$ cup – dried apricots, chopped
- 1 $\frac{1}{2}$ tsp. – salt
- $\frac{1}{2}$ tsp. – pepper
- 2 – eggs, lightly beaten
- $\frac{1}{2}$ cup – fresh parsley, chopped fine
- 1 cup (or less) – turkey stock

Brown sausage in a no-stick skillet until crumbly & cooked through. Transfer to a large bowl with a slotted spoon. Sauté onion & celery in $\frac{1}{2}$ cup of sausage drippings 8-10 minutes. Add to sausage in bowl & allow to cool thoroughly. Add all remaining ingredients – except stock - & mix thoroughly. Slowly add stock, a little at a time, to moisten to your personal preference. Pre-heat oven to 350°, put stuffing in a casserole dish coated with cooking spray, drizzle with a little melted butter & bake 45 minutes. Makes enough to roughly accompany a 10-12 lb. turkey.



MARV'S
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