



THANKSGIVING SAUSAGE LEEK STUFFING

EFFORT
3/5

PREP TIME
10 MINS

COOK TIME
40 MINS

HARDWOOD
APPLE

INGREDIENTS

16 CUP (1-INCH) BREAD CUBES,
SUCH AS WHITE, SOURDOUGH,
OR CORN BREAD

1 STICK UNSALTED BUTTER

2 CUP YELLOW ONION,
CHOPPED

1 CUP CELERY, DICED

1 LEEK, THINLY SLICED

2 GRANNY SMITH APPLES,
PEELED AND DICED

2 TABLESPOON CHOPPED FLAT-
LEAF PARSLEY

1 TABLESPOON KOSHER SALT

1 TEASPOON BLACK PEPPER

1 POUND ITALIAN PORK
SAUSAGE, REGULAR OR SPICY

2 CUP CHICKEN STOCK

1 CUP DRIED SWEETENED
CRANBERRIES

TOASTED PECANS, OPTIONAL

PREPARATION

When ready to cook, set the Traeger temperature to 300°F and preheat with the lid closed for 15 minutes.

Place the bread cubes in a single layer on rimmed baking sheet.

Place the baking sheet directly on the grill grates. Close the lid and bake for 7 minutes, until the bread is dried out slightly.

Remove the bread cubes from the grill, and transfer to a large bowl. Increase the Traeger temperature to 350°F.

In a large sauté pan over medium heat, melt the butter and add the onions, celery, leeks, apples, parsley, salt, and pepper. Sauté until the vegetables are softened, 10 minutes. Add to the bowl with the bread cubes.

In the same sauté pan over medium heat, cook the sausage until browned and cooked through, breaking up any large pieces of sausage with a wooden spoon, 10 minutes. Add to the bowl with the bread cubes and vegetables.

Add the chicken stock and cranberries or pecans to the stuffing mixture. Mix well, and pour into a 9 x 12-inch baking dish.

Place the baking dish with the stuffing on the grill grates. Close the lid and bake for 30 minutes, until browned on top and heated through.

Remove the stuffing from the grill and serve warm. Enjoy!