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Grandma Blanc's stuffing

(Stuffing for a 20 lb. turkey)

INGREDIENTS

2 packages Jimmy Dean sausage (brown and drain)

1 chopped onion

1 stalk celery, chopped

1 granny smith apple, cored and chopped

1 cup chopped parsley

1/2 cup chopped fresh sage

1 package corn bread stuffing (Pepperidge Farms has a good one)

1 package seasoned bread crumbs (I used Emeril's Italian Seasoned Panko Bread Crumbs)

1/2 cube butter, melted

1 cup, or so, turkey or chicken stock, to lightly moisten stuffing

DIRECTIONS

Saut•onion, celery, apple, parsley, and sage together with the sausage until vegetables are translucent. (Add a little butter, if needed.) Mix together with corn bread stuffing and bread crumbs. Pour melted butter over stuffing mixture and stir to incorporate.

Add enough chicken or turkey stock to lightly moisten. Use to stuff the turkey (bake at appropriate time for size of turkey), or bake in a 9x13 pan for 35 minutes at 350 degrees.

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[back](#)

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