

RECIPE: Stuffing with Sausage

Slow cooker directions

Step 1: NIGHT BEFORE COOKING: Dice bread and place into slow cooker to dry out the night before making this stuffing recipe.

Step 2: MORNING OF: Whisk together 2 eggs and 2 cups chicken broth in small bowl.

Step 3: Dump contents of the freezer bag, plus whisked eggs and chicken broth, into slow cooker.

Step 4: Cook on low for 6-7 hours. Stirring once or twice. TIP: If stuffing seems dry as it cooks, add 1/4-1/2 cup chicken broth or water when stirring.

Step 5: Stir and serve. TIP: Make it pretty by sprinkling fresh parsley on top.

Instant pot directions

Step 1: NIGHT BEFORE COOKING: Dice bread and place onto large baking sheet to dry out on the counter, the night before making this stuffing recipe.

Step 2: MORNING OF: Whisk together 2 eggs and 2 cups chicken broth in small bowl.

Step 3: Dump the contents of the freezer bag into the Instant Pot, add whisked eggs and chicken broth.

Step 4: Set to High Pressure for 15 minutes, then allow a 10-minute natural release followed by a quick release.

Step 5: If the stuffing appears dry, you can gently fold in an additional 1/4 to 1/2 cup of chicken broth or water to reach your desired moisture level.

Step 6: Stir and serve. TIP: Make it pretty by sprinkling fresh parsley on top.

Expiration date: _____



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