

Pecan Cranberry Stuffing



Ingredients:

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| 1 (12-count) package KING'S Hawaiian Sweet Dinner Rolls (cubed) | Salt and pepper, to taste |
| 1 Tbsp olive oil | 1 pound Italian sausage |
| 1 leek, thinly sliced | 1/2 cup dried cranberries |
| 2 stalks celery, diced | 1/2 cup raw pecan halves |
| 2 carrots, peeled and diced | 2 cups chicken stock, or more, as needed |
| 1/2 tsp dried sage | 1/4 cup unsalted butter, melted |
| 1/2 tsp dried thyme | 2 Tbsp chopped fresh parsley leaves |

Directions:

Preheat oven to 400°. Spread bread cubes in single layer on baking sheet. Bake until crisp and golden (about 4-5 minutes). Set aside and let cool. Heat olive oil in large skillet over medium high heat. Add leek, celery, carrots, sage and thyme. Cook, stirring frequently, until tender(about 3-4 minutes). Season with salt and pepper (to taste). Add sausage to skillet, having removed casing. Cook until browned (about 3-5 minutes). Crumble sausage as it's cooking. Drain excess fat. Remove from heat. Stir in cranberries, pecans, chicken stock, butter, and bread cubes until well combined. Place mixture into slow cooker. Cover and cook on low heat for 3-4 hours. Serve immediately. If desired, garnish with parsley before serving.

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