



# Noreen's Kitchen

## Rice & Sausage Stuffing

### Ingredients

1 pound bulk breakfast sausage	2 tablespoons poultry seasoning
4 tablespoons butter	1 teaspoon salt
6 cups cooked wild rice blend	1 teaspoon cracked black pepper
1 pound sliced, Crimini mushrooms	1/2 cup dried cranberries
1 cup onion, chopped	1/2 cup golden raisins
1 cup celery, chopped	1/2 cup chopped pecans
1 cup carrot, finely diced	2 tablespoons apple cider vinegar
3 cloves garlic, minced	

### Step by Step Instructions

Preheat oven to 350 degrees.

Place a heavy bottomed, deep skillet over medium heat.

Melt butter and add sausage to the pan. Cook sausage until no pink remains. Remove sausage from pan and set aside.

Add mushrooms, onions, celery, carrot and garlic to the pan. Sautee until tender.

Add poultry seasoning, salt and pepper to the vegetables and stir well. This will bring out the essential oils in the seasonings.

Add in the cranberries, raisins and pecans. Stir well to combine.

Add the reserved sausage back into the pan and stir thoroughly.

Add the cooked wild rice into the pan and stir making sure to mix everything evenly.

Add the cider vinegar and stir through.

Pour the rice mixture into a buttered casserole or baking pan.

Depending on how your rice was cooked, if the mixture looks to be a bit dry, pour the stock over the rice mixture evenly. This will absorb as it bakes.

Cover with parchment paper and then foil, sealing well.

Bake for 45 minutes.

Remove from oven and uncover. Allow to cool for 10 minutes before serving.