



## *Thanksgiving Plant Based Stuffing*

### **Ingredients:**

- 8 cups bread cubed – mixture of whole wheat and rye
- 2 tbsp vegetable stock – for sautéing
- 1 yellow onion chopped
- 3 celery stalks chopped
- 4 cloves of garlic
- 1 tsp dried sage
- 1/2 tsp dried thyme
- salt and pepper to taste
- 2-3 cups vegetable stock
- Optional – Cube 2 plant based Smoked Apple Sage Sausages (Field Roast)

### **Directions:**

1. Place the cubed bread onto baking sheets and toast in a 350-degree oven for 15-20 minutes, flipping after 10 minutes.
2. While drying the bread, sauté the celery and onion in about 2 tbsp of vegetable stock until the onion is translucent. *Include the sausage if desired.* Add in the garlic, sage and thyme and sauté for an additional 2 minutes. Add a bit more stock if needed to keep the mixture moist.
3. In a large dish, mix together the toasted bread and the sautéed mixture.
4. Add the vegetable stock slowly, mixing as you go; until the bread is just saturated - not too wet and not dry.
5. Add salt and pepper to taste.
6. Bake at 375 degrees for 30-40 minutes or until the top is golden and crunchy.
7. Serve warm!