



So Much More than Stuffing Dressing

Ingredients

- 1 loaf of bread torn into bits including the crust
- 1 to 2 cups of low sodium stock (if you have any turkey or ham drippings supplement the store-bought stock with these drippings)
- 2 eggs beaten
- 2 teaspoons soy sauce
- 1 bunch fresh sage chopped up fine
- 2 sprigs of fresh thyme careful to remove stems and chop the leaves finely
- 5 green onions chopped fine
- 4 ribs celery diced fine
- 1 red bell pepper diced fine
- 1 large yellow onion diced fine
- 2 apples peeled and diced
- 5 tablespoons salted butter
- ½ cups chopped parsley
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Preparation

- Melt 4 tablespoons of butter add onions, green onions and celery cook until softened. Then add red bell pepper, and apples and cook another few minutes .
- In a large bowl mix the veggies with the bread crumbs. Then add the eggs, broth and herbs and mix it up really well.
- Preheat oven to 375 degrees.
- Take the dressing and add it in a baking dish rubbed with olive oil and bake uncovered for 30 minutes or until the top is golden brown.
- ****PRO-TIP**** if it's a little dry add a little more broth or butter and return to the oven for 5 minutes.
- If you have the bacon from the 3 Butter Ball Turkey...crumble said bacon all over the dressing and press it down into the dressing for a little extra awesome.