

## Stuffing with Annie's Gluten Free Rosemary Focaccia Croutons

- ½ pound sweet Italian sausage
- 1 stick butter, divided
- 1 cup chopped celery
- 1 cup chopped onion
- ½ cup chopped carrots
- One 8-ounce package Annie's Gluten-Free Rosemary Focaccia Croutons
- 12-16 ounces store bought or homemade chicken stock
- Salt & pepper to taste

### Directions

- Sauté onion, celery, and carrots in ½ stick of butter and cook until tender, stirring occasionally.
- Add sausage and cook until browned.
- Drain off some of the fat and add another ½ stick of butter to the pan, melting over low heat.
- Place the bag of croutons in large bowl.
- Stir in vegetable and sausage mixture.
- Add chicken stock, stirring to make certain all croutons are moistened.
- Season, if desired, with salt & pepper.
- Stuff prepared turkey cavity. Extra stuffing can be baked in covered dish at 350°F for 40 minutes.
- Enjoy!

### Variations:

- 1) If you're not stuffing a turkey, spread evenly in a 9"x13" baking dish and bake at 350°F for 40 minutes.
- 2) For a vegetarian version, omit the sausage and use vegetable stock
- 3) I usually add 1-2 tablespoons of mixed herbs – parsley, sage, and thyme, or 1 ½ teaspoons Bell's Seasoning
- 4) This recipe is easily doubled for a larger turkey