

Yummyest Thanksgiving Stuffing



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Ingredients:

- 2 cups of chopped celery
- 3 cloves of garlic
- Salt and pepper to taste
- 1 package of (approximately 5) sweet sausage
- 3 apples - chopped
- 1½ cups of walnuts
- 1 package bread crumbs
- 3 corn muffins

Preparation:

- Sauté 2 cups of chopped celery in a thin coat of olive oil.
- Add finely chopped garlic, salt, pepper and set aside.
- Skin sausage, mash it and sauté until browned, then pour in the celery mixture.
- Add chopped apples and walnuts to the mixture.
- Follow the package direction for bread crumbs.
- Add crumbled-up corn muffins.
- Mix in the sautéed ingredients with the bread crumbs.
- Put the mixture in a casserole dish and bake at 350° F (until top is browned) for approximately 1 hour.