

Pumpkin Bread stuffing with Krusteaz Pumpkin Quick Bread mix

Krusteaz Pumpkin Quick Bread mix you will need:

* Oil
* water
* 2 eggs

Pumpkin Bread stuffing:

* 1 package Krusteaz Pumpkin Quick Bread mix- made, cut in cubes, and dried
* 1lb package of sage sausage
* 1 small onion diced small
* 2 celery stalks diced small
* 2 granny smith apples 1 1/2 cups diced
* 1/4 tea spoon of rosemary
* 2 sage leaves whole
* 1/4 teaspoon of thyme
* 1/4 of dried cranberries
* 1 can of chicken broth

1. Make the Krusteaz Pumpkin Quick Bread following the instruction on the package remove from oven and allow the bread to thoroughly cool.
2. Cut the bread in to slices then into cubes.
3. Place cubes on backing sheet and place in oven at 225 degrees for 2 1/2 hours- till dry and crispy (save some for a salad with leftover turkey)
4. In a large pot brown sausage , pouring off fat remove sausage set aside
5. Dice all veggies place celery and onion in with sausage dripping 1 pat of butter cook to tender
6. Add sage, rosemary, thyme
7. Add sausage, and apples to pot.
8. Add Krusteaz Pumpkin Quick Bread
9. Add 1/2 the can of broth, and slowly add more as needed.
10. Allow the stuffing to sit 2 hours (or overnight) in fridge
11. Add extra broth , Then Bake 325 for 20min prior to serving

Recipe by: Superexhausted.com