

What are YOU
Thankful For?



Erin's Favorite Thanksgiving Stuffing

My goal was to recreate all the flavors I love in stuffing, and I think I nailed it!

Serves 4-6

5 pieces of Easy Sandwich Bread (See
NoMoreCrohns Breakfast or Snacks page)
3 Tbs. butter
1 c. chopped onion
1 c. chopped celery (about 2 stalks)
1 Tbs. dried sage
Plenty of salt & pepper to taste

Over medium heat, melt butter in a large pan. Add onion and sauté for a few minutes, until starting to brown, stirring occasionally. Add celery and sauté with the onions for a few more minutes. Add sage and sprinkle with salt and pepper. When the onions and celery are still a little crunchy, remove from heat.

Meanwhile, toast Easy Sandwich Bread and then cube. Pour the onion, celery, and sage mixture over the bread cubes and gently stir. If you prefer a more moist stuffing, add a little turkey juice or additional melted butter when it is fully cooked. Taste and add salt if needed.

So, there it is! I hope it hits the spot for you and your loved ones!

