

Long Grain & Wild Rice Stuffing



Long-Grain Rice: An ancient grain that has been cultivated for centuries. Rice is commercially classified by size: long, medium, or short grain. Long-grain rice is 4-5 times its width and is available in white and brown varieties, which are light, dry grains that separate easily when cooked.

Wild Rice: Wild rice is a hearty and nourishing alternative to white rice or brown rice. Wild rice is a staple and well known in Minnesota and Canada where most of the rice comes from.

INGREDIENTS:

- 6 tbsps. – Butter { } 1 lb. - Pork Sausage (Salt & Pepper only)
- 1 large - Sweet Onion (diced small)
- 2 stalks - Celery (diced small)
- 4 1/2 cups - canned Chicken Broth
- 3 tbsps. - Fresh thyme (chopped)
- 2ea 6oz. boxes - Ben's Original Flavored Long Grain Rice & Wild Rice
- Salt & freshly ground pepper to taste.

DIRECTIONS:

- 1.) Cook Sausage till done(drain & crumble)
- 2.) Sauté Onion & Celery in 2 tbsps. of Butter till tender.
- 3.) In a large saucepan, bring the Chicken Broth and 1 tbsp. of Thyme to a boil.
- 4.) Add the Wild Rice and bring back to a boil. Reduce heat, cover, and simmer for 30 minutes. Add the Long Grain White Rice, cover, and simmer until all the Rice is tender, and the liquid is almost absorbed, about 15 minutes.
- 5.) Stir in the remaining Thyme, Sausage, Onion and Celery into the Rice mixture, cover, and simmer for 3 minutes. Stir the remaining Butter into the Rice. Season with Salt & Pepper. Makes 8 to 10 servings.

Sausage & Apple Dressing



Sausage and Apple Dressing is one of my all-time favorite comfort foods, and a must for our Thanksgiving feasts and is a sensational side dish for any occasion. It is filled with traditional flavors everyone will love! The Fresh Sausage, Celery and Onion pair perfectly with the fresh Sage and Parsley and the tartness of the Granny Smith Apples. Best of all, this side dish can be made ahead of time!

INGREDIENTS: 1lb. Bulk Pork Sausage (Salt & Pepper only)

1 cup Granny Smith Apple (peeled, cored, and chopped)

1 cup Celery (chopped) {} 1 cup Onion (chopped)

1/2 cup Fresh Parsley (chopped)

1 tbsp. Fresh Sage (chopped), or 2 tsps. Dried Sage

1/2 tsp. Salt {} 1/4 tsp. pepper {} 1/2 cup Melted Butter

8 cups Un-seasoned Croutons {} 1 large Egg (beaten)

1 cup Skim Milk

DIRECTIONS:

1.) Cook Sausage in a medium skillet till done, drain, crumble with a fork, and set aside. Using the same skillet, sauté the Granny Smith Apple, Celery, Onion, and Parsley in 1 tbsp. of Butter, 3 to 4 minutes.

2.) In a large mixing pan, combine the Sausage, Croutons, Granny Smith Apple, Celery, Onion, and Parsley, Salt & Pepper, Sage, and remainder of Butter. Stir in beaten Egg and moisten as desired with Skim Milk. Spoon into large, greased baking casserole (large enough so dressing is least 1/2 inch from the top, to allow for rising.) Place 3 or 4 dabs of butter on top of the dressing, bake un-covered at 375° till done. (About 45 minutes)