



Breadworks Cherry Pecan Holiday Dressing

- 1 loaf Breadworks Cherry Pecan Bread cut into 1" cubes—about 12 cups
- 1 pound bulk sausage
- 1 large onion, diced
- 5 ribs celery, diced
- 1 large tart apple (such as Granny Smith or McIntosh), diced with skin on
- 2-3 cups chicken stock
- 6 Tablespoons butter

Preheat oven to 350°. Divide bread between two baking sheets and bake about 15 minutes or until golden and toasted.

While bread is toasting, brown the sausage, breaking up into chunks until cooked through. Remove the sausage from the pan and set aside. Turn burner down to medium-high and add the butter to the pan. Once it starts to foam, add the onions, celery and apples. Cook until just starting to brown, about 15-20 minutes. Add a generous pinch of salt to taste. Remove from heat.

In a large bowl, combine the toasted Cherry Pecan bread, sausage, sautéed veggies and apples and chicken stock—starting with 2 cups and adding up to 3 as needed. Toss well to combine and adjust seasoning.

Increase oven temperature to 400°. Butter the sides of a 6 quart baking dish. Place the dressing mixture in the baking dish and cover with foil. Bake 30 minutes, then remove foil and bake until top is crispy, golden brown—at least 10-15 minutes more.

Our Cherry Pecan Sourdough boule is available Monday-Saturday at 8 a.m.

And by mail order by visiting our SHOP tab on the website www.breadworks.com

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market