

Kielbasa and Apple Rye Bread Stuffing

Servings: 8 to 10

INGREDIENTS

- 1 ½ lb rye bread, torn into 1-in pieces (about 18 c)
- 8 T Glenview Farms® unsalted butter
- 2 lb kielbasa, quartered lengthwise and cut into ½-in pieces
- 2 ea large red onions, chopped
- 4 ea celery ribs, chopped
- 2 ea Granny Smith apples
- ½ t kosher salt
- ½ t black pepper
- ⅓ cup Dijon mustard
- 2 ½ c Chef's Line™ roasted-garlic chicken stock
- ½ c flat-leaf parsley, chopped

PREPARATION

In a 350° oven, bake bread pieces until dry and pale golden 20 to 25 minutes. Transfer to a large bowl.

Meanwhile, heat 1 T butter in a heavy skillet over medium-high heat until foam subsides, then lightly brown kielbasa in three batches, stirring for about 5 minutes per batch. Transfer kielbasa as browned with a slotted spoon to a bowl.

Cook onions and celery in remaining butter in skillet over medium heat, covered, stirring occasionally, 10 minutes. Meanwhile, peel and core apples, then coarsely chop. Add apples, salt and pepper to onion mixture and cook, covered, until apples are crisp-tender, 6 to 8 minutes.

In a small bowl, whisk together mustard and 1 c stock; add to apple mixture with remaining stock and bring to boil. Toss apple mixture with bread, kielbasa, parsley and salt and pepper to taste; transfer to baking dish.

Bake stuffing, covered tightly with buttered foil, in upper third of oven until heated through, about 20 minutes. Remove foil and bake stuffing until top is browned, 10 to 15 minutes more.

