

# Famous Thanksgiving Stuffing Recipe

## INGREDIENTS:

- 1 small yellow onion, minced
- 1 Cup diced onions
- 1 Cup diced celery
- 1 Pork sausage, chopped
- 2/3 Cup chopped bacon
- 1/4 Cup cranberry sauce
- 3 Tbsp butter
- 1 Tbsp poultry seasoning
- 1 Tsp basil
- 1 Tsp oregano
- 2/3 Loaf of bread, chopped coarsely
- 3/4 Cup of turkey stock
- 2 Cloves fresh garlic

## DIRECTIONS:

1. Preheat oven to 350F.
2. Saute onions, garlic and celery until tender.
3. Add chopped bacon and pork sausage and cook until crispy.
4. Stir in seasonings and cranberry sauce.
5. Add butter and stir until melted.
6. In a bowl, combine dried bread pieces and cooked mixture, making sure the spices are evenly spread throughout.
7. Add enough stock to moisten slightly. Transfer to a large pan.
8. Cover in tinfoil and bake for 30 minutes. Remove foil and bake for another 10 minutes until crispy.

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Thank you for your gift! We'd like to share this special recipe from our kitchens—we hope that each time you make it, you'll remember the transformations you've made possible this Thanksgiving.

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