



# SAUSAGEWORKS PICK & PREP STUFFING



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## TRYDAY NIGHTS • LOWES FOODS

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Spice up your traditional bagged stuffing without a lot of extra prep.  
18 servings

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# SAUSAGEWORKS - PICK & PREP STUFFING

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### INGREDIENTS:

- 1 – 24oz Pick & Prep Stuffing Mix (Celery and Onions)
- 1 Lowes Foods stick butter salted
- 32 oz Lowes Foods Low Sodium Chicken Broth
- 1 Cup water
- 1 1/2 lb SausageWorks Trusty Farmer
- 2 – 14 oz Bags Pepperidge Farms Herb Stuffing Mix

### NOTE:

- Spice it up with SausageWorks Farmer's Daughter.

### DIRECTIONS:

- Pour chicken broth into a large pot adding in butter and Pick & Prep stuffing mix. Let it boil for about 20 minutes or until vegetables are tender.
- Fry Sausage in Pan until thoroughly cooked, drain and set aside.
- Add in the sausage and herb stuffing mix once vegetables are tender.
- Mix well and serve.

