

# Apple and Mushroom Stuffing

You may be surprised that there is no bread in this stuffing. It looks and smells exactly like a classic Thanksgiving stuffing. After making this the first time, we never looked back and make it every year!

If you don't have poultry seasoning you can make it ahead of time or use fresh herbs, use three times as much fresh herbs as the recipe calls for in dried herbs when substituting.

## INGREDIENTS

- 1/2 pound each ground turkey and ground beef
- 2 teaspoons fresh sage leaves, freshly chopped
- 1 teaspoon fresh thyme, chopped
- 1/4 teaspoon fresh rosemary, finely chopped
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon crushed red pepper flakes
- 2 tablespoons coconut or olive oil
- 3 cups celery, chopped
- 2 cups onion, chopped
- 3 granny smith apples, cored and chopped
- 1 pound mushrooms, chopped
- 1-2 tablespoons poultry seasoning
- 2 eggs
- 1/4 cup turkey stock or drippings from turkey

## POULTRY SEASONING

- 2 teaspoons ground sage
- 1 1/2 teaspoons ground thyme
- 1 teaspoon ground marjoram
- 3/4 teaspoon ground rosemary
- 1/2 teaspoon nutmeg

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a large skillet, brown ground meat along with sage, thyme, rosemary, cayenne pepper and red pepper flakes.
3. Mix well and remove to bowl when cooked through.
4. In the same skillet, heat oil over medium heat. Add in celery, onion, apples and mushrooms, and cook until onions are translucent and celery and mushrooms somewhat softened. Mix in the poultry seasoning, and add salt and pepper to taste.
5. In a small bowl, whisk together the eggs and turkey stock. Set aside.
6. Combine the meat with the sautéed vegetables in a large baking dish, and pour the egg/stock mixture over.
7. Bake, covered, for 30 minutes, uncovering for last 10 minutes to brown the stuffing on top. (you can also stuff your turkey with some as well).