

## Stuffing in a Pumpkin



### *Ingredients*

1 loaf white bread, cubed with crusts removed (about 12 cups)

6 Tbsp. butter, divided

1 cup chopped onion

1 cup chopped celery

8 oz. pork or turkey sausage

1 tsp. rubbed sage

1/4 tsp. dried marjoram

1/2 tsp. crumbled leaf thyme

1/4 tsp. crumbled leaf rosemary

1/4 tsp. black pepper

1/2 tsp. salt

1 cup chicken broth

1 large apple, peeled, cored, and finely chopped

1/2 cup chopped pecans

1 large pumpkin, hollowed out and cleaned

### ***Directions***

Heat oven to 400° F. Spread bread cubes on a cookie sheet and bake for a few minutes or until golden brown. Remove from oven and set aside.

Lower heat to 350° F. Grease a 13 x 9-inch baking pan with 2 tablespoons butter. Set aside.

Melt remaining 4 tablespoons butter in large skillet over medium heat. Add onion and celery and sauté, stirring until just tender. Set aside.

In another skillet cook sausage over medium heat, breaking up the pieces with your utensil and stirring until thoroughly cooked. Drain fat then transfer sausage to a large bowl. Add vegetables, bread cubes and seasonings. Stir, then add the chicken broth until well moistened but not mushy. Add the apples and pecans. Toss until combined.

Scoop stuffing mixture into the prepared pan and cover tightly with foil. Bake for 40 minutes. Remove foil and fill hollowed out, clean pumpkin.