



GRANDPA EARL'S STUFFING

- 1 BAG BROWNBERRY TRADITIONAL STUFFING, HERB SEASONED
- 1 PACKAGE GIMME LEAN VEGGIE PROTEIN, GROUND SAUSAGE STYLE
- 1 YELLOW ONION, CHOPPED
- 3 CUPS VEGGIE OR NO-CHICKEN BROTH
- ½ CUP EARTH BALANCE VEGAN BUTTER
- 2 T. POULTRY SEASONING
- SALT AND PEPPER TO TASTE
- 2 T. OLIVE OIL
- 2 T. CHOPPED PARSLEY

HEAT SKILLET, ADD OLIVE OIL AND ONIONS AND SAUTE UNTIL TRANSLUCENT. ADD VEGAN SAUSAGE, BREAK APART INTO CRUMBLES, AND STIR-FRY UNTIL BROWNEED.

PUT CROUTONS IN A MIXING BOWL, ADD BUTTER, AND SET ASIDE. BRING BROTH TO BOIL IN A SAUCEPAN, THEN GRADUALLY ADD TO CROUTONS, FOLDING INGREDIENTS GENTLY TOGETHER. ADD POULTRY SEASONING AND BROWNEED SAUSAGE TO CROUTON MIXTURE. ADD SALT AND PEPPER AND PLACE IN A BAKING DISH. BAKE IN 350 DEGREE OVEN FOR 20 MINUTES, OR UNTIL HOT. SERVE WITH GRAVY IF DESIRED, WITH PARSLEY GARNISH.