



DIABLO FOODS FAMOUS STUFFING

BETTY'S ORIGINAL STUFFING RECIPE

The Stoke's family is from the south, and everyone back in the south makes sausage and cornbread stuffing. The only problem was, Ed never liked cornbread stuffing, so...

Betty created her own California Style recipe many years ago.

- 1½ Cups chopped onion
- 1½ Cups chopped celery, leaves included
- 1 stick real butter
- 1 Cup sliced fresh mushrooms
- 1 package Diablo Foods Homestyle Stuffing Mix
- ¼ Cup chopped parsley
- 1 Tbs. freshly ground pepper
- 3 tsp. Diablo Foods Poultry Rub, included
- 1¼ Cups white wine or chicken stock
- 1 large egg, slightly beaten

Optional ingredients: chopped nuts, raisins, craisins, cranberries, dried apricots, diced apple, fresh mango, sausage.

Melt butter and sauté celery, onions, and mushrooms until soft.

Combine this mixture with stuffing mix, poultry rub seasoning, parsley and pepper.

Moisten with white wine or stock, add egg and one or more of the optional ingredients.

Mix well, salt to taste, and stuff bird just before roasting.