

Phil's
Cage free since 1959
Appetizers & Sides
STUFFING MUFFINS

The savory flavors of the holidays packed into a muffin. It's your new, go-to holiday appetizer.

Min	Serves
60	12-24

Ingredients

10 cups	Loosely packed, 1-inch whole-grain bread cubes (about 16 ounces)
2 Tbsp.	Extra-virgin olive oil, divided
1	Medium red onion, diced
3	Stalks celery, diced
1/2 tsp.	Kosher salt
1/2 tsp.	Black pepper
3/4 lb.	Sweet Italian turkey sausage
1	Medium-sized firm tart apple, such as Granny Smith or Cortland, finely diced (OK to leave the peel on), about 1 cup
2	Cloves garlic, minced
2 cups	Low-sodium chicken broth
1/2 cup	Milk, any kind (I used skim)
2	Grade A Jumbo Phil's Fresh Eggs
3/4 cup	Reduced-sugar dried cranberries



1 1/2 Tbsp.	Chopped fresh sage (or 1 tsp. rubbed, dry sage)
1 1/2 Tbsp.	Chopped fresh rosemary (or 1 tsp. dried)

Directions

STEP 1

Place two racks in the upper and lower thirds of your oven and preheat the oven to 300°F. Spread bread cubes out in a single layer on two large baking sheets. Bake for 15 minutes, until browned and crisp. Transfer to a large bowl.

STEP 2

Generously coat two 12-cup muffin tins with cooking spray and set aside. Increase the oven temperature to 350°F.

STEP 3

Heat the olive oil in a large skillet over medium-high heat. Once hot, add the onion, celery, salt and pepper. Let cook 4 minutes, until the vegetables begin to soften. Remove the sausages from their casings and place in the skillet. Break the sausage into crumbles, turning and sautéing the meat as you go. Once the sausage is broken up, add the apples and garlic. Let cook until the sausage is browned, stirring occasionally, about 2 additional minutes. Place the sausage mixture in the bowl with the bread cubes.

STEP 4

In a separate bowl, stir together the chicken broth, milk and eggs until combined. Pour over the bread cubes. Add the cranberries, sage and rosemary, then stir gently with a large spoon, tossing the ingredients until they are well distributed and the bread is evenly moistened.

STEP 5

Spoon the mixture into the prepared muffin tins. Firmly press down on the tops of the bread cubes so that they touch the sides of the muffin tins (this adds a delicious crunch to the exterior and keeps the muffins from falling apart). Spoon more stuffing on top and press again. Bake the stuffing muffins at 350° for 25 to 28 minutes, until lightly browned and set in the center. Let cool in the pan for 10 minutes, then run a knife around the outsides to loosen them. Transfer to a wire rack. Serve warm.