



Steelers

THANKSGIVING RECIPES



RECIPE: Slow Cooker Stuffing - Serves 8 – 10

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

PREP TIME: 30 mins

COOK TIME: 4 hours

INGREDIENTS:

2 tablespoons of olive oil

1 medium onion diced

2 stalks of celery, diced

1 pound of sausage

1 teaspoon of salt

Freshly ground pepper to taste

2 tablespoons of fresh sage, minced

2 teaspoons of fresh rosemary, minced

2 tablespoons fresh flat leaf parsley, chopped

1 large golden delicious apple, cored and diced

3/4 cup dried cranberries

2 cups of turkey or chicken stock

6 cups of dry unseasoned bread cubes

4 tablespoons of melted butter



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RECIPE: Slow Cooker Stuffing - Serves 8 – 10

FROM THE KITCHEN OF: Kiya Tomlin, wife of Head Coach Mike Tomlin

INSTRUCTIONS:

Sauté onions and celery in olive oil over medium heat, until they start to soften.

Add sausage, breaking up as it cooks.

Season sausage with 1 teaspoon of salt and freshly ground pepper to taste.

Once sausage is cooked through, stir in fresh herbs.

Stir in apples and cranberries.

In a large slow cooker, combine breadcrumbs and sausage mixture.

Stir in turkey stock and add melted butter.

Cook on low for about 4 hours.

Sprinkle with additional fresh parsley.