



## **Wyszynski's Kielbasa Holiday Stuffing Mix**

### **Ingredients (11)**

- 1 (1-pound) loaf day-old crusty French or Italian bread, cut into 3/4-inch cubes
- 3/4 cup dried cranberries
- 3/4 cup pecans, toasted and coarsely chopped
- 4 tablespoons butter (1/2 stick), plus more as needed
- 16 ounces Wyszynski Smoked Polish Kielbasa, medium dice
- 1 medium yellow onion, medium dice
- 1 1/4 teaspoons kosher salt
- 1 cup Chopped Celery
- 1/4 teaspoon freshly ground black pepper
- 2 1/2 cups stock or low-sodium chicken broth
- 1/4 cup coarsely chopped fresh flat-leaf parsley leaves

### **Directions**

• *Heat the oven to 375°F and arrange a rack in the middle. Coat a 9-by-13-inch baking dish with butter; set aside. Place the bread, cranberries, and pecans in a large bowl and set aside.*

• *Melt the measured butter in a large frying pan over medium-high heat until foaming. Add the Wyszynski's Kielbasa and cook, stirring occasionally, until starting to brown, about 5 minutes. Remove with a slotted spoon to the bowl with the bread, cranberries, and pecans.*

• *Reduce the heat to medium and add the onion, salt, Celery, and black pepper. Cook, stirring occasionally, until the onion and celery has softened, about 5 minutes. Add 1/2 cup of the broth, stir to combine, and scrape up any browned bits from the bottom of the pan.*

• *Transfer the onion Celery Mixture to the bowl, add the remaining 2 cups of broth, and parsley, and stir until well combined and evenly moistened. Transfer the stuffing to the prepared dish and spread it into an even layer. Bake until the top is golden brown, about 30 to 35 minutes. Remove to a wire rack and let cool for at least 5 minutes before serving.*

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