



**Freddie's Easiest Stuffing on Earth**  
from his cookbook:

*Back to the Kitchen: 75 Delicious, Real Recipes (& True Stories) from a Food-Obsessed Actor*

**Makes:** 16 servings

**Ingredients:**

- 1 lb. Butterball All Natural Fresh Turkey Breakfast Sausage Roll or 1 package Butterball Turkey Sausage Crumbles
- 6 tablespoons olive oil
- 12 tablespoons unsalted butter
- 8 cups chicken stock
- 4 bags (14 oz.) herb-seasoned stuffing
- 4 apples, cut into ½-inch cubes, or 4 ribs celery, diced

**Instructions:**

1. Preheat the oven to 325°F.
2. In a medium skillet, heat ½ tablespoon olive oil and add sausage. Cook sausage according to package instructions and set aside. Set aside.
3. In a medium soup pot, heat the butter and the remaining 1 tablespoon oil. Add the stock and bring it to a boil. Remove from the heat and add the bag of stuffing, using two spoons to thoroughly mix the bread cubes into the stock.
4. Add the sausage, crumbling it into smaller pieces with your hands. Add the apple or celery and toss lightly to mix.
5. Spoon the stuffing into a large baking dish. Cover it with foil and bake at 325°F for 20 minutes.
6. Remove the foil, gently fluff with 2 serving spoons, and serve. You're welcome, stuffing just got easier and better.