



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Side Dishes: Savory Apple-Kasha Stuffing

You can't go wrong with our take on traditional stuffing.

Serves: 6 cups

Ingredients

1 cup kasha (medium or coarse)
1 egg or egg white, slightly beaten
1/4 cup butter or margarine
1 cup each chopped onion and celery
2 cups chopped unpeeled apples
1/2 tsp. ground sage
2 cups hot chicken or turkey broth
Salt and pepper to taste

Directions

Combine kasha and egg or egg white. Heat heavy skillet or pan (with tightly fitting lid).

Sear kasha until egg is cooked (2-3 minutes); remove from pan.

Add butter to same pan; saute onion, celery and apples; season with sage.

Return Kasha to pan and carefully add boiling broth; reduce heat and simmer, covered, until liquid is absorbed (8-11 minutes). Adjust seasonings.

Cool thoroughly before stuffing poultry. Or bake separately in covered casserole at 350 F for 45 minutes.