

Sausage & Wild Rice Stuffing

INGREDIENTS

- 1 package Breakfast Sausage
- 2TBS Ghee
- 2C wild rice, cooked (replace water with bone broth!)
- 2 stalks celery, sliced
- 1 small yellow onion, diced
- 2 small rutabagas, diced
- 1 fuji apple, diced
- 1TSP Himalayan Salt
- 1/2TSP Black pepper
- 1C cranberries
- Parsley, chopped
- Thyme, chopped

1. Cook wild rice according to package but replace water with broth.
2. In a skillet, brown sausage in 1TBS ghee until medium cooked.
3. Add another TBS of ghee and then add the celery, onion, rutabaga, apple, salt, and pepper and cook for another 2-3 minutes.
4. Add cranberries and wild rice and cook until cranberries just barely begin to pop.
5. Season with chopped parsley and thyme.