



RKF Recipes

Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Italian Sausage Dressing

Ingredients

- 2 packages Herb Seasoned Stuffing Mix (need 2 cups)
- 2 packages Country Style Stuffing Mix (need 3 cups)
- 1 large sweet onion (diced)
- 3-4 stalks of celery (diced)
- 1 stick unsalted butter
- 6 large mild Italian Sausage links
- 2-4 cups low sodium chicken broth
- 2 tbs oregano (dry)
- 2 tbs basil (dry)
- Fresh ground pepper (to taste)
- Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)
- Smokin' Texas Gourmet Dry Rub



Directions

1. Preheat oven to 350 degrees (for baking dish dressing)

2. Remove sausage from casing and brown in a non-stick pan on the stove
3. Remove from pan, drain on paper towels to absorb grease
4. Add to a processor and pulse (or chop with knife) to break up (be careful not to puree, should be like taco meat), set aside
5. In a large mixing bowl, add the stuffing and mix by hand
6. Add diced onion, celery, and seasonings mix all together
7. Add sausage and melted butter and mix
8. Add broth by drizzling a little at a time and mix after each addition (dressing should be moist when done, not dry. Add water if not moist enough)
9. Add to turkey and to covered baking dish
10. Bake for 35-45 minutes until top is browned and crusted

NOTE: Can add roasted chestnuts for a chestnut-sausage dressing



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