



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Seymour's Stuffing Recipe

This week we share with you our favorite stuffing recipe. Stuffing is a Mondshein family tradition and considered the most important part of our Thanksgiving meal by our daughters Abbey and Becca.

Seymour's mother, Terry, cooked Thanksgiving lunch for hundreds of children yearly at the Union Avenue School in Irvington NJ. Terry would also have to make extra quantities of her stuffing for most of the staff to take home. She was famous for her "lousy stuffing", and Seymour carries on this tradition.

Ingredients:

1/4 c. Extra Virgin Olive Oil
4 stalks celery, chopped
3 large onions, chopped
2 large apples, chopped
1/2 c. raisins
2 cups apple cider
6 egg whites
salt and pepper to taste
1 bag cornbread stuffing mix
1/2 bag unseasoned bread cubes

In a large skillet saute the celery and onion until transparent. add apples to mixture and lightly saute.

In big bowl moisten bread cubes with apple cider and add raisins. Add bread mixture to pan and saute, stirring in beaten egg whites. When mixture is well combined, bake in skillet or 9 x 13" baking pan at 350 degrees for 45 minutes.

Enjoy with family and friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes