

Thanksgiving Stuffing Griddle Cakes

Makes 4 – 6 servings

Ingredients:

- 1 loaf of bread, torn or cut into small pieces
- 1 onion
- ½ head of celery, diced into small pieces
- 2 sticks (16 tbsp) of unsalted butter
- 2 tsp of poultry seasoning
- 1 tsp of ground sage
- 2 tsp of salt
- 1 tsp of black pepper
- 2 eggs

1. Put torn up bread in a large mixing bowl and set aside.
2. In a sauté pan, cook the butter, onion, and celery until the vegetables are soft. Add all seasonings and cook an additional 30 seconds. Note: all seasonings are to taste, feel free to adjust seasonings to your liking.
3. Add the onion/celery mixture to the bread and mix well. Add the eggs and mix until the bread is thoroughly saturated and the mix is sticky.
4. Lay out a large piece of plastic wrap on a flat surface and spoon stuffing mixture onto the plastic wrap. Using the plastic wrap and your hands form the stuffing mixture into a log shape or cylinder but leave 2 inches of plastic wrap on each short side. Wrap the stuffing log in plastic wrap and tightly twist the ends of the plastic wrap (those two inches) so that it looks like a giant piece of candy. Chill overnight.
5. When ready to cook, slice ½ inch thick rounds from the stuffing log and remove the plastic wrap. Cook the rounds in a non-stick pan over medium high heat until brown on both sides and warm in the middle. If the rounds stick to the pan add a little oil. Serve immediately.

