

Turkey stuffing

Ingredients

2 loaves oven-dried white bread, 2 cups cooked Star brand jasmine rice, 1 sleeve crushed saltines, 1 pound bulk breakfast sausage, 2 cups chopped celery, 1 cup Five Star brand kernel corn, 1 cup Five Star brand baby corn, 7 cups chicken stock, 1 tablespoon poultry seasoning, 3 eggs, beaten, 1/4 stick butter, melted

Directions

Preheat oven to 350 degrees F.

Crumble oven-dried bread into a large bowl. Add rice and saltines. Cook sausage in a large skillet until it starts to brown. Add celery, baby corn and kernel corn and saute 5 to 10 minutes. Pour over bread and rice mixture. Add stock and mix well. Add salt, pepper, sage, and poultry seasoning. Mix well. Add the beaten eggs and melted butter. Mix well. Reserve 2 tablespoons of the stuffing mixture for the Mushroom Giblet Gravy. Pour stuffing into a greased pan and bake until cooked through and golden brown, about 45 minutes.

Sweet potatoes pie

Ingredients

4 nine-inch pie shell, baked. 4 cups of Five Star brand sweet potatoes cut. 1 cup of water. 1 cup of sugar. 3 tablespoons of cornstarch. 2 tablespoons of white corn syrup.

Directions

Boil together the water, sugar, cornstarch and white corn syrup. Cook until the mixture begins to thicken. Allow to cool. Once cooled, add sweet potatoes and pour into the baked pie shell, Chill, then serve.



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