Apple Stuffing – Big Green Egg

Stuffing. Just saying that word makes me drool. I love all stuffing so much that I eat it in between stuffing holidays. I eat stuffing for fun. I’m a stuffing connoisseur. Lol. For this recipe we add some smoke fun and Big Green Egg flavors to apple stuffing and keep it simple with salt and pepper for the seasoning. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Feeds 6-8 people

##### **Prep Time:** 10 Minutes

##### **Cook Time:** 25-35 Minutes (depending on desired doneness)

**Cook Temp**: 450˚F - Direct Heat

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 1 loaf **Italian Bread, fresh, cubed Approx 8 cups**

### ½ stick **Butter, Salted**

### 1 cup **Onion, White diced**

### 2 cups **Celery, with leaves diced**

### 1 cup **Carrots, Large diced**

### 3 cups **Apples, Red diced**

### 2 cups **Stock, chicken**

### ½ tbsp **Sage, Fresh, Chopped**

### 1 sprig **Thyme, Fresh, picked**

### To Taste **Salt, Kosher**

### To Taste **Pepper, Black, Ground**

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# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Prep all ingredients as shown above

To Light Your Big Green Egg…

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal, move charcoal pile to one side to create that Dual Zone or Indirect Setup

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well towards the one side of the Egg and ignite the charcoal using speedilight starters or an EGGniter

Heat to pit temp of 450˚ F and hold

Add the BGE Dutch Oven while grill is reaching temp

Burb Big Green Egg and Open dome. **Close Bottom vent while dome is open**

Add the butter and allow to melt

Add the onions and saute until soft (2 minutes)

Add the celery, carrots and apples. **Open the lower vent**, close the dome and cook until softened (5 minutes)

Burb Big Green Egg and Open dome. **Close Bottom vent while dome is open**

Add the sage and thyme and mix well to bloom the herbs (1 minute)

Add the bread and mix into the vegetables

Add the stock, allow it to soak into the bread and stir well to combine the bread and stock

**Open the lower vent**, close the dome and cook for 10 minutes to start the stuffing

Burb Big Green Egg and Open dome.

Add the lid to the dutch oven, offset, as shown in the video

Add 1-2 handfuls of Pecan chips to the charcoal and close the dome. ***Be sure to open the lower vent while smoking with wood chips***

Chips should smoke for 7 minutes. Once the smoking has stopped, time to check the stuffing

Burb Big Green Egg and Open dome. Using heat proof gloves, remove the dutch oven lid and store

Mix the stuffing well, season and mix to combine

Close the egg, make sure the bottom vent is adjusted and cook to your desired doneness

\*\* leave the lid off the dutch oven

Using tongs and heat proof gloves, remove the dutch oven and bring into the kitchen. Allow to rest for 3-5 minutes

Prior to serving, add any final garnish or seasoning

Devour !!!

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Big Green Egg, Dutch Oven Ace SKU - 6470652

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050

Oink, 5280 Culinary Ace SKU – 8562043