



The Micheff Sisters

“Happy Holidays” (2013)

Sweet Potato Stuffing

INGREDIENTS:

1 medium onion, diced
4 cups fresh mushrooms, coarsely chopped
2 cups celery, chopped
6 cups Pepperidge Farm Stuffing Mix
½ teaspoon sage
4 cups water
2 tablespoons McKay’s Chicken Style Seasoning
2 teaspoons salt
1 cup pecans, coarsely chopped
5 cups sweet potatoes, cooked and mashed
½ teaspoon salt

Topping:

1 cup brown sugar
¼ cup soy margarine
½ cup flour
sprinkle cinnamon



DIRECTIONS:

Spray a skillet with non-stick cooking spray and heat to medium-high. Saute onion until clear, then add mushrooms and celery and cook until tender. Add the stuffing mix and sage and mix thoroughly. In a four cup measuring cup, add McKay’s Chicken Style Seasoning and water. Mix and add to the skillet. Mix thoroughly and add to a 9 x 13” baking pan that has been sprayed with non-stick cooking spray. Then layer mashed sweet potatoes on top of stuffing mix.

Prepare topping by cutting the margarine into the flour. Add sugar. Mix well. Sprinkle evenly over the top, then sprinkle with cinnamon. Cover with foil and bake for 45 minutes in an oven that has been heated in a 350 degree oven. Remove foil and bake for an additional 15 minutes.

Yields: 12 Servings

Brenda Walsh