

## **Thanksgiving - It's all a crock**

If you are one of those people who must have your peas and carrots separated from your mashed potatoes and not touching the gravy, then skip this next recipe and find another one to try. But if you think a Thanksgiving Day dinner is best when it's all schmooshed together with gravy on top, then by all means read on:

### **Ingredients**

3/4 cup of butter (about 1 1/2 sticks)

1 unsliced loaf of bread, placed in a paper bag and allowed to develop a crunchy crust. Then cut into 1 1/2-inch cubes (4 to 5 cups)

1 medium sweet onion, diced

1 stalk of celery, diced

Kosher salt and black pepper

1/4-cup all-purpose flour

1/4-cup of chicken stock

2 1/2 pounds of boneless, skinless turkey thighs and breasts or thighs and tenderloin, cut into 2-inch pieces

1 pound of brussels sprouts, cleaned, trimmed and halved

1 1/4 pounds russet potatoes, peeled and halved (about 3 potatoes)

1 1/2 pounds of sweet potatoes, peeled and cut into large chunks

1 2.8-ounce container of French's Original French Fried Onions

### **Instructions**

1. Start with the stuffing layer by cutting the crusty, unsliced loaf of bread into 1- to 1 1/2-inch cubes
2. Chop the celery and onion
3. Melt the butter and stir the onion, celery, bread, and melted butter together in a bowl. Season with salt and pepper
4. Trim the stem and then halve the brussels sprouts through the stem
5. Peel the potatoes and then halve them or cut them into large chunks
6. Peel the sweet potatoes and then cut them into large chunks.
7. Cut the turkey into 2-inch chunks
8. Whisk flour and chicken stock together in the bottom of the slow cooker.
9. Stir in the turkey and season with salt and pepper, plus a pinch of any of the following seasonings - parsley, sage, rosemary, thyme, and coriander
10. Top the turkey with the Brussels sprouts and then the stuffing mixture. Press the stuffing down so it's snug.
11. Add the potatoes, arranging the russets on one side and sweet potatoes on the other.
12. Put the lid on. Set the slow cooker to high for five hours.
13. Check the potatoes at four hours with a fork. If tender then it's done cooking. If not, give it another 30 minutes to 1 hour to cook through.
14. When the potatoes are tender, take the sweet potatoes and white potatoes out and mash them with half a stick of butter each.
15. Spread the mashed sweet potatoes and then the regular potatoes on top of the stuffing.

16. Sprinkle with fried onions.

17. Serve with a scoop, like a seven layer dip, but without the chips.