



NOVEMBER 2023





To everyone who joined us for Pins for PAC!!



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PINS FOR PAC

PAGE 2
STAR NOMINATIONS
NAA RESOURCES
UPCOMING EVENTS
LOCAL EVENTS

PAGE 3
SUPPLIER PARTY
FALL TIME!
AMBASSADORS





Thank You for Your Nominations!

Nominees will be notified in the upcoming weeks!





11/9-11/12

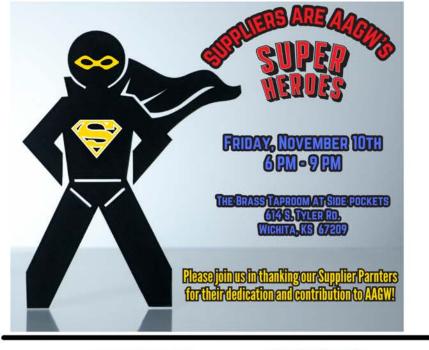
INDUSTRY NEWS LEASE SOLUTIONS LEGAL ASSISTANCE SAVINGS & DISCOUNTS Learn more at naahq.org/benefits **BOARD OF DIRECTORS MEETING OFFICE** SUPPLIER APPRECIATION PARTY NOVEMBER 10TH @ 6-9PM -THE BRASS **ROOM AT SIDE POCKETS** SUPPLIERS NETWORKING LUNCH OFFICE



· NOVEMBER 9TH @ 11:30AM - AAGW

NOVEMBER 29TH @ 12-1PM - AAGW





Property Members Please Register Online:



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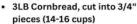
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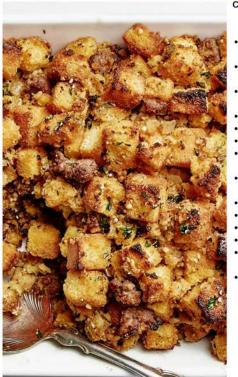


- 11/2 LB breakfast sausage, casings removed
- 1 cup unsalted butter (2 sticks),
- plus more for pan 2 medium onions chopped
- 4 Celery sticks chopped 3 Garlic Cloves, finely chopped
- 2 Thai chiles or 1 jalapeno (with
- seeds) chopped
- 3/4 cup corn nuts, finely ground in blender/food processor
- 3/4 cup dry white wine
- 1 Tbsp. finely chopped sage
- 1 Tbsp. finely chopped thyme
- 3 Large Eggs
- 3 1/2 cups turkey stock or lowsodium chicken broth
- Kosher salt & black pepper



COOKING INSTRUCTIONS

- Pre-heat oven to 325 degrees F. Divide cornbread evenly between 2 large rimmed baking sheets and bake tossing occasionally, until dried out and lightly browned around the edges (40-50 minutes). Let cool 10 minutes. Increase oven temp to 350
- Meanwhile, cook sausage in a large skillet over medium-high heat, stirring and breaking up up with a spoon until lightly browned and cooked through, (6-8 minutes) Transfer to plate.
- Reduce heat to medium and melt butter in same skillet. Add onions and celery; season with salt. Cook, stirring occasionally, until softened but not browned, 8-10 minutes. Add garlic and chiles. Cook stirring, once until very fragrant, about 1 minute. Add corn nuts and cook, stirring often, until very fragrant and vegetables are starting to brown around the edges, about 3 minutes. Add wine and cook, stirring occasionally, until almost completely evaporated, about 3 minutes. Add sage and thyme and toss to combine. Remove from heat.
- Combine cornbread, sausage, and vegetable mixture in a large bowl. Whisk eggs and stock in a medium bowl until very well combined. Pour over cornbread mixture and let it sit. Stir every few minutes or so, until cornbread has absorbed all or virtually all of the liquid. Season with salt and pepper.
- Lightly butter a 3-qt or 13x9x2 baking dish. Transfer stuffing to dish. Cover tightly with foil and bake until stuffing is very hot throughout and bubbles appear around sides, 40-45 minutes. Increase oven temp to 425 and remove foil. Continue to bake stuffing until top is lightly browned 15-20 minutes longer.
- DO AHEAD: Stuffing can be baked at 350 (3) days ahead. Let cool, then chill. Reheat in a 350 degree oven before increasing to 425 and removing foil.



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