

Sausage Stuffing/Dressing

When Thanksgiving came around my mother always seemed to be cooking for days and it seemed that dinner lasted all day. We would always start with some sort of pasta, antipasta, turkey, and all the trimmings. One thing was certain. The turkey was always stuffed with sausage stuffing. The only change I've made to this recipe is to bake it in a casserole dish instead of in the bird for safety. It's easy and everyone will love it.

1 lb. Italian Sausage, casing removed *
Medium Yellow Onion, diced
1 C Celery, diced
2 Large Eggs
1 C Chicken Broth
1 Small bag of Seasoned Stuffing
Cubes
2 Cloves Garlic, chopped
Salt & Pepper to taste



Add the sausage to a hot skillet, breaking it up into small pieces. When the sausage has started to brown add the onions, garlic, and celery. When the onion is translucent and the sausage is thoroughly cooked drain any excess liquids. Place the cooked sausage in a bowl and mix it with the stuffing cubes, ground pepper, eggs and ½ C of chicken broth. Add additional chicken broth to bring it together.

Place the dressing/stuffing in a covered, ovenproof dish and bake for 45 minutes at 350°F.

* **PRONTO SUBSTITUTE**

Italian Sausage - You can use hot or sweet sausage and for a healthier version you can even use turkey Italian sausage

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