



THANKSGIVING SAUSAGE STUFFING*

Servings: 8 - 10

Prep: 30 minutes / **Cook:** About 2 hours 20 minutes total

Ingredients:

- 10 cups hearty white bread, cut into 1/2" cubes**
- 3 to 4 stalks celery, finely chopped
- 1 large yellow onion, finely chopped
- 1 tablespoon parsley, finely chopped
- 1 stick of butter, melted
- Poultry seasoning
- Salt
- Pepper
- 1 pound sausage, crumbled, browned***
- 1 to 1.5 cups turkey or chicken broth
- ½ cup heavy cream
- Cooking spray

** This stuffing is baked in a dish outside of the bird. If you prefer, do everything up until #8, then spoon into the cavity of the turkey. You'll have leftover stuffing mix; put that in a smaller 8x8 Pyrex, or similar dish, and bake on its own.*

*** I generally use Arnold's brand white bread. However, if you want to buy bagged plain or herbed bread stuffing mix, do it; it'll be just as good and it'll save a lot of prep and cooking time. But keep in mind that you'll have to adjust your seasoning if you use seasoned stuffing mix.*

**** I use Jimmy Dean Regular or Sage.*

Steps:

1. Preheat oven to 200° F (94° C).
2. Cut bread into 1/2" cubes and spread on a rimmed cookie sheet.
3. Bake for about 90 minutes to dry the bread, checking and turning every 20 minutes, until done.
4. Meanwhile, finely chop the onion, celery, and parsley.
5. When bread is almost done, in a large frying pan, melt butter over medium heat then add onion, celery, parsley, salt, and pepper, and sauté for about 10 minutes.

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6. In the biggest bowl you have, combine bread and sautéed vegetables then mix in the poultry seasoning (this is a guesstimate, but ½ a tablespoon will probably work; I add and taste and add some more)
7. In the same frying pan, brown the sausage, breaking it up with a wooden spoon as it cooks.
8. Add the sausage to the bread mixture and stir to combine.
9. Transfer the mixture to a large prepared baking dish.
10. At this point, you can cover and refrigerate the stuffing until it's time to bake.
11. When ready to bake, preheat oven to 325° F (163° C) then moisten the mixture with the broth and cream, stirring to combine.
12. Cover dish with foil, then bake for 40 to 45 minutes.
13. Take the foil off for the last 10 minutes to crust up the top a bit, as you see fit.
14. Enjoy the rich stuffing goodness!