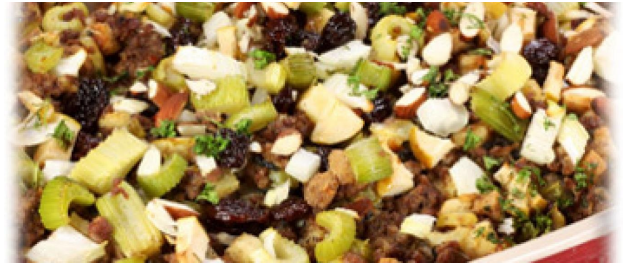




Sausage Stuffing Recipe

directions

1. Preheat oven to 350 degrees.
2. Break bread into small pieces and toast lightly in oven. Set aside in a large mixing bowl.
3. Cook sausage in a large nonstick skillet until browned over medium-high heat. Use spatula to break into chunks or crumbs. Add to bread in mixing bowl.
4. Melt butter over medium-high heat in a skillet. Add mushrooms and sauté 5 minutes. Spread evenly over bread cubes and sausage.
5. Coat skillet with non-stick spray and add carrot, onion, and celery; sauté 7 minutes or until lightly browned.
6. Add sage, thyme, parsley, salt and pepper; sauté 1 minute. Add evenly to mixture.
7. Combine eggs and broth in another bowl and stir together. Pour into bread mixture and mix to coat. Spoon into a 13 x 9-inch baking dish coated with non-stick spray.
8. Bake at 350 degrees for 40 minutes or until browned. Top with fresh rosemary for garnish.



12
servings

50 min
prep time

40 min
cook time

ingredients

9 cups bread, torn into 1-2 inch pieces

2 tbsp fresh thyme, minced

1/2 lb. roll of Swaggerty's Farm® sausage

2 tbsp fresh sage, minced

2 tsp butter 1/2 tsp salt

2 cups Shitake and button mushrooms, sliced

1/4 tsp black pepper

1 cup onion, chopped

2 large eggs

1-1/4 cups carrot, chopped

1 (14 oz) can chicken broth

1-1/4 cups celery, chopped

Rosemary leaf for garnish

1/2 cup fresh parsley, minced

Pairs well with: Meat, potatoes

Special Kitchen Tools: N/A