

Recipe Categories

Title Mom's Sausage and Sage Stuffing

Preparation time 45 minutes plus cook time

Servings 8-10

Ingredients 1 lb sage breakfast sausage

8 cubes dried bread cubes

1 stick butter

1 ½ 2 cups celery (half a head), large dice

1 ½ 2 cups onion (2 med), large dice

1 Tblsp each dried parsley, sage, rosemary and thyme

(sing it with me



)

salt and pepper to taste

approx 1 quart chicken stock

Method In a large skillet saute the sausage until no pink remains, breaking it apart into small pieces. I use a potato masher and a little stock or water to help in this process. In the largest bowl you own add the bread cubes and top with the sausage to cool.

In the same skillet, start melting your butter. Add your onion and celery and stir well to combine. Gently saute until starting to soften, then add your herbs.

Cook until fragrant, onions are transparent but celery still has a touch of crunch. Cool slightly and season with S & P to taste. Add to your sausage and bread combo and gently toss it all together.

Add about half of your chicken stock and toss well to combine. Wait a few minutes to let this absorb. Repeat this process, adding first another cup or so, waiting, and then... The goal is to have it be moist, but not soggy. Actually, you kind of want the texture of the dried bread to return to the texture of fresh bread?

If you choose to stuff your bird, stop here. The stuffing will remain moist from the juices of the bird. If you choose to use your slow-cooker, again, stop here. It will retain its texture until cooked through. Personally, I like turning it up to hi for the last hour or so I love that crusty edge!

If you choose to bake in the oven, I would add another cup of stock and encourage you to baste or sprinkle with even more throughout the cooking time even well covered, this method will dry it out fastest, with less pleasing results, at least to my taste.

Nutritional information

Credit I've been making this with my Mom for as long as I can remember my favorite part of the prep and the meal. I DID leave out where Mom simmers the giblets during this entire process and adds the broth as well as the finely chopped organs NOT my favorite part



. Go for it if you want.

I've never met anyone who doesn't like this combo traditional, simple, and oh, so perfect.

PS I always, ALWAYS double this!!!

Posted by Linda

Posted on Wednesday 22 November 2017 - 18:08:26