



Life Beyond
Parenting

Sausage Stuffing

BY THERESA LAFERRERA

Prep time: 1 hr 30 min | Cook time: 45-60 min | Servings: 10



INGREDIENTS

- 1 loaf plain white bread, cubbed and toasted
- 1 lb bulk Italian sausage
- 4 celery stalks, chopped
- 2 white onion, chopped
- 1 tbsp Bell's poultry seasoning
- kosher salt to taste
- ground pepper to taste
- 1 to 1.5 cups chicken broth, divided
- 1 handful raisins
- 1 handful pinoli nuts
- 1 large egg, whisked

DIRECTIONS

2 DAYS IN ADVANCE

Prepare bread cubes 2 days in advance. Cube bread and bake at 325 F for 10-15 min, until lightly browned. Remove from oven and cover with a clean dishtowel overnight so they harden.

1 DAY IN ADVANCE

1. Brown the Italian sausage, cut into small pieces, in a stockpot at medium heat (10 min).

2. Add the celery, onions, poultry seasoning, salt, and pepper. Cook 10 min until celery and onions soften.

3. Turn off heat.

4. Slowly, add 1/2 cup chicken broth to the sausage mixture.

5. Stir in 1/2 the bread cubes, 1 handful of raisins, and 1 handful of nuts. **NOTE:** Don't make the breadcrumbs too soggy (use up to 1 cup). Either the stuffing will get moisture from cooking inside the turkey, or you can add more to the casserole dish during baking.

6. Stir in the rest of the bread cubes. If mixture appears too dry, add a little more water or stock.

7. Stir in 1 large egg to bind the ingredients.

NOTE: Mixture should be warm, not hot, so egg doesn't scramble.

8. Store stuffing in fridge. **NOTE:** If cooking the stuffing inside the turkey, keep the stuffing and turkey separate until it's cooking time.

THE BIG DAY

If cooking separately in a greased casserole dish, preheat oven to 350 F. Bake covered for 30 min. Uncover, add 1/2 cup chicken stock if needed, and bake 15 min more, until golden brown.

If cooking stuffing inside turkey, research how long to adjust your turkey's cook time.

