

Sausage Stuffing



Recipe by Amber

Penney Farms Princess

INGREDIENTS

1 stick unsalted butter	2 tbsp fresh sage leaves, minced
1 tbsp olive oil	2 tbsp fresh thyme leaves, minced
16 oz pork breakfast sausage, crumbled	2 tbsp celery leaves, for garnish
1/2 cup dry white wine	3 cups chicken or turkey stock
8 oz sliced baby bella mushrooms	4 eggs, beaten
3 stalks celery, diced	1 large french bread baguette, cubed
1 large sweet onion, diced	salt & pepper to taste

INSTRUCTIONS

Dice the onion & celery, set aside. Chop the herbs, set aside.

Preheat the oven to 375 degrees, and butter a 9"x13" baking dish. Cube the bread, and spread onto a sheet pan. Toast the bread in the oven until it's dry and slightly browned. Set aside.

Heat a large skillet over medium heat. Add the olive oil, then add the sausage. Cook and crumble the sausage using a wooden spoon or a zigzag potato masher (approximately 5 minutes). Use a slotted spoon to remove the sausage to a plate to rest.

Deglaze the pan by adding the wine and use a wooden spoon to scrape up all the brown bits off the bottom of the pan. Cook the wine until it's almost completely evaporated (approximately 2 minutes).

Add the butter to the pan, then the mushrooms, onion, celery, sage and thyme. Cook, stirring occasionally, until the mushrooms have browned slightly, and the onions and celery are softened (about 5 minutes). Season with salt & pepper to taste. Add the stock and bring to a simmer. Add the sausage back in, and cook for another minute. Then turn off the heat.

In a large bowl, beat the eggs. Then, add the toasted bread cubes, and the mushroom & onion mixture. Toss to make sure everything is incorporated evenly. Once everything is mixed, pour everything into the buttered baking dish. Cover with foil and bake for approximately 30 minutes. Uncover and cook for an additional 30 minutes or until golden brown on top and cooked through.

Garnish with celery leaves before serving.