

# *Bread Stuffing*



## **Ingredients:**

1 lb Bulk pork sausage  
2 Cups chopped onion ( about 1 large Spanish or white onion)  
1 Cup chopped celery  
2 Tablespoons chopped garlic  
2 Cups chopped mushrooms ( Crimini or Portabella preferred)  
3/4 t Salt  
1 teaspoon pepper

4 Tablespoons poultry seasoning  
1 /4 cup finely chopped fresh parsley

1 stick (1/2 cup) butter, melted, you can substitute an oil like olive or Canola

8 Cups toasted Bread  
8 eggs whipped about 1 cup or so.  
2 Cups Chicken Stock

## Directions:

### Toasting the Bread Pre heat the oven to 350 degrees



If you don't buy toasted bread then you will need to toast your own bread cubes. I suggest using good quality bread and be careful with stale bread, at times it can have an off flavor. I like to toast them on baking sheets in a single layer and stir them to toast evenly so they don't break up when all the wet ingredients are added.

Toast for 5 minutes, stir and toast for 5 -10 minutes more. If the cubes are not brown then toast for more 5 minute intervals, stirring once.



Saute the sausage in a large skillet.

\*Tip; put 1/2 cup of water in the skillet when you put the raw sausage in and it won't stick so bad. The water will evaporate and it will brown just fine.



**While the sausage is browning get your ingredients prepared.  
Pre-Heat oven to 350 degrees**

Cut the onion, celery, mushrooms, and garlic and place on a plate.  
I separate the garlic. The poultry seasoning I put in a dish also,  
I put a couple whole Crimini mushrooms in the picture so that  
You can see what they look like. They are the darker than the white mushrooms.  
These are actually baby Portabellas. you know those giant ones in the mushroom  
section.



After the sausage is cooked add the onions and garlic first and cook till tender Then add the remaining veg and poultry seasoning, and pepper

and cook them till tender.



Here we fold everything in and do it carefully as to not mush it too much. You want the liquid to soak in, but not make it mush. So **DO NOT OVERMIX.**

First I start with the eggs,  
Then the meat and veg and parsley.

**TIP** Take a sample of the dressing and put it in a small bowl and microwave it to check for seasoning. Once you put the stock in the bread starts to mush if you mix it too much. So it is best to check the seasoning before you add the hot stock.

Then fold in the stock.



Place in a large 9 by 13 inch baking pan. This will be enough dressing to stuff your turkey plus have extra for a small 9 by 13 baking pan. If you are not stuffing the turkey you can either cut this recipe in half or use 2- 9 x 13 baking pans.

You can now stuff your turkey with this dressing or bake in a



If you bake it in a casserole then cover it. Here I put plastic wrap on top of the dressing and then the foil so it won't stick. The plastic wrap doesn't melt. You can do the same thing with baking parchment paper. put a little oil on the paper and place it on top of the stuffing, then cover with foil. Bake for 30 minutes, then uncover, turn the heat down to 325 degrees and bake for another 30 minutes. it should reach a temperature of 160 degrees.