

Recipe Holiday Stuffing

CATEGORY: Side dishes SERVES: 8-10 PREP TIME: 15 min

INGREDIENTS:

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| 1 package mild italian sausage | 1/2 tsp poultry spice |
| 1 box dry stuffing cubes | 2 tbsp butter |
| 2 cups chicken broth (heated) | 2 tbsp olive oil |
| 3 stalks celery chopped | 4 gloves of garlic |
| 1 red pepper chopped | 1/2 Worchestershire sauce |
| 1 green pepper chopped | A pinch of pepper to taste |
| 2 medium onions chopped | |

DIRECTIONS:

Remove sausage casings with scissors and fry until lightly browned. In a second large pan, heat butter, oil and worchestershire sauce. Add vegetables and cook for 7 minutes. Add sausage and poultry spice to vegetables and cook for another 7 minutes. Transfer veggie/sausage mixture to large bowl. Add dry stuffing cubes to veggie/sausage and slowly add heated chicken broth while stirring to lightly coat.

NOTES:

Use moist stuffing to stuff your turkey and cook turkey as directed.

You can also add stuffing in a 2 quart dish and cook at 350 degrees for 30 minutes.