Sausage Stuffing

Ingredients

- 16 cups potato bread, cubed (2 loaves)
- 1 lb sweet italian sausage, removed from skins
- 6 tbsps butter
- 2 cups each diced onion & celery
- 1 tbsp each minced sage and thyme
- salt & pepper to taste
- 3 cups chicken broth, low sodium & low-fat
- 2 eggs
- 1/4 cup parsley, chopped

Summary

Yield: 16
Prep Time: 30 minutes
Category: Side Dish

Instructions

Oven: 375 degrees Rating: Awesome Bake time: 60 minutes

Place cubed bread on a cookie sheet and toast in oven until lightly browned (10 minutes). Remove from oven and place in a large bowl.

In a large skillet brown sausage in butter over medium heat. Add onions, celery, sage, thyme, salt and pepper and cook 5 minutes. Add chicken broth and bring to a simmer.

In a small bowl, beat eggs and parsley. Pour over bread cubes and mix to combine. Pour in the broth mixture (starting with a little at a time so that the eggs don't scramble). Toss to combine. Transfer to a buttered baking dish and dot with butter. Cover and bake for 30 minutes; uncover and bake until golden, 30 more minutes.