

Sausage Stuffing

Ingredients:

1 11 oz. tube Jimmy Dean sausage
1 box Orowheat seasoned dressing (bread crumbs)
1 stick butter (4 oz.)
2 cups raw white mushrooms **OR** 1 small can
1 banded celery,
1 to 2 Tblsp. dried diced onions **OR**
1/8-1/2 cup fresh diced onions or scallions (to taste)
3-4 fresh cloves of garlic, finely diced **OR** garlic powder
2 to 3 Tblsp. dried parsley
2 1/2 cups water

Other optional ingredients:

Small can water chestnuts
Shredded carrots
Small can clams or oysters
Raisins Nuts
Pineapple Diced Apple
Turkey giblets Bacon Bits

Preparation:

Fry sausage, breaking up into fine meal. Cook thoroughly and set aside.

In very large mixing bowl, place bread crumbs.

In small glass bowl or measuring cup, melt butter in microwave, pour over bread crumbs.

Add sausage, stir mixture.

Wash and slice mushrooms, place in bread crumb bowl.

Take celery and remove 1 inch of tops and bottom. Wash pieces thoroughly. Dice celery heart and whatever stocks as needed to make 1 to 2 cups diced celery. Place in bowl with bread crumbs.

Add onion, garlic, and parsley, and any of the optional ingredients.

Stir well.

Add water and fluff.

Place mixture in large casserole dish.

Bake covered in preheated oven at 350° for 45 to 60 minutes.

Uncover last 5 minutes for crunchy top.

OR cook in microwave covered on HIGH for 20 minutes, stir and let sit for 5 minutes before serving.

If stuffing appears too dry, add small amounts of water until desired consistency being careful not to become pasty.

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