

TURKEY STUFFING



A RECIPE FROM MY MOTHER

Chef Steve

Many Servings

1 hour prep time

2 hours total cook time

INGREDIENTS

1 or 2 Vidalia onions, chopped

1 cup chopped celery

1 lb. pork sausage with sage

½ lb. walnuts

½ lb. mushrooms, sliced

1 or 2 quarts chicken stock or broth

2 sticks butter

sage, dried, to taste

Bell's Turkey Spice

2 packages stuffing mix, cubes and crumbs

DIRECTIONS

1. Put stuffing mix in large mixing bowl.
2. Melt ½ stick butter while you chop onions.
3. Sauté onions, until translucent, add sage, add to bowl with stuffing mix
4. Melt more butter, chop & sauté celery, add sage, add to bowl.
5. Melt more butter, slice & very lightly sauté mushrooms, add Bell's spice, add to bowl.
6. Periodically stir ingredients in mixing bowl.
7. Sautee sausage with some Bell's, separating sausage into small pieces, add to bowl.
8. Add walnuts to bowl.
9. Melt more butter, add that, and moisten stuffing as needed with chicken stock.
10. Taste stuffing and add more Bell's as needed, also salt and pepper, but not much of those.
11. Save half for turkey, put half in baking pan (lasagna-size pan) coated with Pam or olive oil.

SHOPPING LIST

2 Vidalia onions

celery

1 lb. pork sausage with
sage

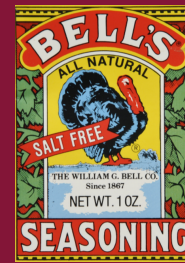
½ lb. walnuts

½ lb. mushrooms

chicken stock or broth

butter

sage, dried



12. Bake at 375 for ~one hour, it should be brown and toasty on top, moist inside.

(Option – Cover with foil and bake 30 minutes, then remove foil to brown on top for 30 minutes.)

While baking, add more stock as needed to avoid drying out.

Use any leftover stock to make gravy, or as liquid to roast the turkey.

Stuffing inside turkey does not need to be as moist as stuffing baked in pan.