

Mom Inserra's Super Awesome Stuffing

Ingredients:

Bread cube bag

2/3 c. butter

1 1/3 c. chopped onion

1 1/3 c. chopped celery

1 1/2 tsp salt

3/4 tsp pepper

3 tsp poultry seasoning or

(1 tablespoon dried marjoram - 1 tablespoon dried rosemary -1 tablespoon dried sage -1 tablespoon dried thyme -1/2 teaspoon black pepper)

1 Lb Pork Sausage (Italian) (like Jimmy Dean- the roll)

1 can chicken broth

To Make:

1. Melt butter add onions and celery- cook for 5 minutes
2. Sauté (brown) Sausage in another pan- dump on paper towels to drain grease
3. Add the sausage to the onions and celery mixture
4. Add all the seasonings except the pepper- cook together for 3 minutes
5. Add Bread cubes and mix well
6. Mix pepper in with chicken broth- pour over the mixture
7. After it cools, place in refrigerator.
8. Either stuff in turkey- or- place in casserole dish, pour more broth over top
9. If you want it soft, cover, if crunchy on top, leave uncovered
10. Cook at 325* for 35-40 minutes

Hint: Never stuff in turkey until right before it goes in the oven so to avoid salmonella in the stuffing.

Grease turkey with Olive oil mixed with garlic- cook 20 min. per Lb

Baste with chicken broth every 1/2 hr.