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RACKS Recipes: Stuffing

Sausage Stuffing

1/2 lb. unseasoned pork sausage
1/4 c. grated onion
1/2 c. fine cut celery
1 tbsp. minced parsley
2 tbsp. grated green pepper
1 1/2 c. water
1/2 tsp. pepper
1 tsp. salt
4 c. dry bread cubes
1/2 tsp. sage or poultry seasoning
1/4 c. melted butter

Mix well first 8 ingredients and cook 40-45 minutes. Remove from heat and cool until grease sets. Remove as much of the grease as possible. Add bread cubes, sage, or poultry seasoning, melted butter. Toss to mix well, adding more moisture if necessary.