

Sausage Stuffing

- 1 lb. bulk breakfast sausage
- 1 medium chopped onion
- 3/4 c. chopped celery
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. dried basil
- 1/2 t. oregano
- 10 cups DRY day-old white bread cubes
- 2 Tablespoons minced, fresh or dried parsley
- Chicken broth or bouillon

Cook sausage in skillet, breaking it up with a fork as it cooks, until all pink color is gone. Add celery and onion to sausage in skillet. Cook onion, stir in salt, pepper, basil, oregano. Place bread cubes in large bowl. Add sausage mixture, parsley and enough chicken broth to moisten. Mix together gently. Will stuff one 12-14lb. turkey. Bake excess in ungreased casserole at 350F for 30 minutes.

Healthy Variations - Use 50% reduced fat sausage.