



Mom's Baked Stuffing with Sausage

Ingredients

1 roll of Jimmy Dean's regular sausage (unseasoned)
1 large yellow onion, chopped
4 stalks fresh celery, chopped
1 package of fresh SOFT small white bread cubes (cut your own from a loaf if you can't find it in your grocery. Do NOT use the hard cubed pre-packaged type)
1 stick real butter
1/4 C vegetable oil
3 T poultry seasoning (more or less to taste)
Black pepper to taste
A kitchen helper to help toss

Utensils

Large frying pan
Slotted spoon
Very large bowl & 2 large spoons for quick tossing
Small dish to hold cooked sausage while onions/celery sautéing
9x13 oven baking dish

Preparation

Cut open sausage roll, break apart in frying pan. Cook over medium heat until crumbles of sausage are cooked through. Use slotted spoon to carefully lift out sausage into small bowl & set aside, leaving leftover grease & remnants in pan.

Now make sure pan is over LOW heat.

In same pan with sausage grease, add stick of butter & vegetable oil (you want to keep butter from burning AND the extra fluid is key to crisping up the bread cubes).

Add chopped onion & celery.

Sauté gently about 5 minutes, stirring periodically, until onion & celery begin to soften.

Add poultry seasoning & freshly ground pepper to taste & continue sautéing for another 5 minutes.

Mixture will darken with seasoning added. (I like mine with a rich smell & taste of the sage spices.)

As onion/celery finish softening, place soft bread cubes into a very large bowl. (You likely won't need entire bread cube package)

Next, add & quickly toss cooked sausage crumbles.

Next, using a helper, little by little add cooked & seasoned onion/celery into soft bread cubes TOSS QUICKLY AS EACH BIT IS ADDED. YOU DON'T WANT TO SATURATE A SMALL BIT, BUT COAT AS MUCH AS YOU CAN.

Gently place mixture into baking dish. Keep cubes light. Do not pack down.

You can cool, cover with foil & keep in refrigerator until ready to bake.

Bake at 350 for about 20 minutes or until you see lightly browned tops. Gently fork-stir once. Do not overcook.

Easy to reheat leftovers in oven by covering lightly with foil to keep from overcooking.