

Sausage Stuffing

Dinner

Servings: 12

INGREDIENTS

2 large loaves of crusty bread
1 pound of sage sausage
2 cups roughly diced carrots
2 cup roughly diced celery (1 heart)
2 onions finely minced
1/2 head of garlic
2 cups chicken stock
2 tablespoons poultry seasoning
3-4 eggs
fresh pepper to taste

DIRECTIONS

1. Pull the bread into chunks and allow to harden at least 24 hours
2. Preheat oven to 350
3. Cook the sausage
4. Saute the veggies in the sausage grease until soft
5. Combine all ingredients and mix thoroughly
6. Bake for 25 minutes then broil until to is golden brown