

Sausage Stuffing

<i>1+ lbs.</i>	<i>Italian sausage, de-cased and broken into bite-sized pieces.</i>
<i>2 c.</i>	<i>Shallots, fine chop.</i>
<i>1 c.</i>	<i>Butter, unsalted.</i>
<i>10 c.</i>	<i>Bread, coarsely broken into 1 inch cubes.</i>
<i>3 T</i>	<i>Poultry herbs.</i>
<i>3 T.</i>	<i>Tarragon.</i>
<i>3 T.</i>	<i>Parsley.</i>
<i>1 t.</i>	<i>Pepper</i>
<i>1 T.</i>	<i>Salt.</i>
<i>3 T.</i>	<i>Cognac or brandy.</i>
<i>1 to 1½ c.</i>	<i>Chicken broth.</i>

- *Degree Preheat oven to 325 °.*
- *Brown sausage in large skillet. Transfer to plate with paper-towels to drain. Pour off grease.*
- *Add butter and shallot to skillet.*
- *Cook shallot in butter until soft over medium-low heat, ~5 minutes.*
- *Combine bread crumbs, herbs, salt, and pepper in a large bowl and stir in butter mixture.*
- *Drizzle in cognac, folding to combine.*
- *Fold in broth (1½ cups for moist stuffing; 1 cup for drier stuffing).*
- *Transfer stuffing to a buttered 3-quart shallow baking dish. Cover with foil and bake in the middle of the oven for 30 minutes.*
- *Uncover and bake until top is crisp and stuffing is heated through, ~30 minutes longer.*