

## Sausage & Herb Stuffing

Serves 10–12 · Prep 45 min · Bake 30 min

### Ingredients

1 loaf white bread

1 lb bulk pork sausage

1 medium onion, diced

4 stalks celery, sliced

3–4 cups chicken broth

4 tbsp butter, plus more  
for the dish

Salt, pepper & sage to taste



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## **Sausage & Herb Stuffing (cont.)**

1. Dry the bread in a 250°F oven until firm and crisp. Cut into cubes.
2. Sauté onion and celery in butter until transparent. Set aside.
3. Brown sausage, crumbling as it cooks. Drain.
4. Combine bread cubes, vegetables, and sausage in a large bowl. Mix.
5. Add broth gradually, mixing until evenly moistened but not soggy.
6. Bake uncovered at 350°F in a buttered casserole dish about 30 minutes, until the top is golden and the inside is moist.

*Tip: day-old bread dries faster. Add broth slowly — you can always add more.*