

SWEET ITALIAN SAUSAGE STUFFING

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INGREDIENTS

- 1 lb Sweet Italian Sausage
- 1 yellow onion, diced
- 3 cloves garlic, minced
- ½ Loaf Sourdough bread
- 1 tsp Paprika
- 1 pint chicken bone broth
- 1tsp dried sage
- 1tsp dried thyme
- Salt and Pepper to taste

INSTRUCTIONS

1. Cut Sourdough bread into small cubes. Toast in the oven at 250 degrees for 30 minutes, until thoroughly dry. While bread is toasting, brown Italian Sausage in a saute pan. Once thoroughly cooked, add diced onions, garlic, paprika, sage, and thyme. Cook until onions are translucent, approximately 5 minutes.
2. When bread is toasted, combine bread with sausage mixture, slowly add chicken broth, until stuffing reaches your desired consistency. Place stuffing in a casserole dish, and bake at 350 degrees until the top begins to brown, about 15 minutes.

****Chef's Tip:** *It is always a better idea to cook your stuffing as a side dish, rather than actually stuffing a turkey or chicken. A stuffed bird takes much longer to thoroughly cook, and can pose a risk of foodborne illness***