

Quality Time Tuesday
CORNBREAD & SAUSAGE STUFFING

1/2 cup butter
3/4 cup onion, chopped
3/4 cup celery, chopped
3/4 cup ground sausage, cooked
3 eggs, beaten
1 teaspoon poultry seasoning
1 teaspoon sage, ground
4 cups sliced bread, toasted
5 cups corn bread, crumbled
1 cup chicken broth, warm
sea salt, to taste
pepper, to taste

1. Preheat oven to 350 degrees. In a large skillet sauté onion & celery in butter until tender. In a large bowl combine sautéed vegetables, sausage, eggs, poultry seasoning & sage. Mix well, and then stir in crumbled bread & corn bread. Add warm broth to mixture & season with salt & pepper.
2. Place stuffing in a large buttered baking dish. Bake for 20-25 minutes, or until golden brown.

servings: 12 / prep time: 20 minutes / cook time: 25 minutes