



## GravyStuffed Stuffing Muffins

Savannah · 30/09/2024



### Prep Time

2 hrs 20 mins

### Difficult

Medium

### Servings

4 hrs 5 mins

### Description

Switch things up this Thanksgiving with a basket of gravystuffed stuffing muffins instead of dinner rolls Each muffin bakes up with a crispy exterior a moist interior and a nugget of thick sausagefilled country gravy in the center They might sound sort of crazy but theyre a musttry for any stuffing fanatic at your table

### Ingredients

- - 3 tablespoons unsalted butter - 6 ounces sweet Italian turkey sausage
- casings removed - ¼ cup all-purpose flour - 4 tablespoons chopped green onions - 1 ½ cups cold milk - 1 pinch cayenne pepper
- or to taste - salt and ground black pepper to taste - 5 tablespoons unsalted butter
- divided - 1 cup diced onion - ½ cup diced celery - 1 teaspoon poultry seasoning - salt and ground black pepper to taste - 5 cups chicken broth - 12 cups dry bread cubes - 1 tablespoon chopped fresh Italian parsley - 1 tablespoon minced fresh sage - 2 teaspoons minced fresh thyme - 3 large eggs
- beaten - 2 tablespoons unsalted butter
- melted

### Instructions

1. Make the gravy: Melt butter in a saucepan over medium-high heat. Add sausage; cook and stir until browned and very crumbly
2. 5 to 7 minutes. Whisk in flour until it combines with butter and sausage fat to create a roux; cook and stir for 2 minutes. Add green onions; cook and stir just until fragrant
3. about 1 minute. Pour in milk and cook
4. stirring constantly
5. until mixture comes to a boil. Continue to cook and stir until nice and thick. Stir in cayenne
6. salt
7. and pepper; cook for 1 more minute
8. then remove from the heat. Transfer gravy to a bowl and let cool to room temperature
9. 15 to 20 minutes. Wrap and refrigerate until cold and thick
10. at least 2 hours
11. or until needed. Make the muffins: Set a baking pan on the lowest rack of the oven and preheat to 400 degrees F (200 degrees C). Generously butter a 12-cup muffin tin with 1 tablespoon butter. Melt 4 tablespoons butter in a saucepan over medium-high heat. Add onion and celery; cook and stir until onion just starts to turn translucent
12. 4 to 5 minutes. Add poultry seasoning
13. salt
14. and pepper; cook and stir for 1 minute. Add chicken broth and bring to a boil. Meanwhile
15. combine bread cubes
16. parsley
17. sage
18. and thyme in a large bowl. Pour boiling broth mixture over bread mixture and stir until combined. Mix in eggs. Fill the prepared muffin cups to the top with stuffing mixture
19. then go around and evenly divide remaining stuffing on top of each muffin
20. piling it up nice and high. Wet your finger and make a big hole in the center of each muffin
21. poking down pretty far but stopping about 1 inch from the bottom of the pan. Place about 2 tablespoons chilled gravy into each hole
22. centering it in the hole the best you can. Reserve remaining gravy for another use. Dampen your hands and mold stuffing for each muffin over the top to cover the gravy center. Generously brush the tops with melted butter. Bake on the middle rack of the preheated oven until muffins are firm and golden brown
23. about 20 minutes. Let cool in the pan for 5 to 10 minutes
24. then carefully remove and serve. Chef's Notes: The gravy needs to be thick and cold so it's easy to work with in Step 8. Make sure you refrigerate it for at least 2 hours in Step 3. You can use any sausage such as regular Italian sausage or pork breakfast sausage. You can substitute chicken broth for turkey broth
25. and any type of bread
26. stuffing mix
27. or croutons will work for the stuffing. Add fresh rosemary to the stuffing if desired
28. but be careful — too much can really overpower it. Editor's Note: Nutrition data for this recipe includes the full amount of country gravy. The actual amount consumed will vary.