

Basic Yankee Bread Stuffing

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

12

Description

This is my motherinlaws recipe for traditional bread stuffing thats made with pork sausage and seasonings to create a perfect filling for the holiday bird Use more bread if needed to create a stuffing thats moist but not mushy

Ingredients

- - 1 pound ground pork sausage - 1 tablespoon butter - 6 stalks chopped celery - 2 onions
- chopped - 2 (1 pound) loaves day-old white bread
- torn into small pieces - 1 ½ teaspoons sage seasoning mixture - salt and pepper to taste - 2 eggs
- lightly beaten - 1 cup chicken broth

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease a 9x13-inch baking dish. Place pork sausage in a large
2. deep skillet. Cook over medium-high heat until evenly brown. Drain and set aside. Melt butter in a large saucepan over medium heat. Place celery and onions in saucepan; slowly cook and stir until tender. Mix together sausage
3. celery
4. onions
5. bread
6. sage
7. salt
8. and pepper in a large bowl; add eggs and enough chicken broth to make stuffing mixture moist but not mushy. Press stuffing into the prepared baking dish. Bake in the preheated oven for 1 hour
9. or until top is brown and crisp.