

Meats-Poultry-Game

Fancy Turkey Stuffing

Ingredients:

Qty. Measurement 24 ounces bulk pork sausage
1 cup coarsely chopped onions
1-1/2 cups chopped celery
3/4 cup unsalted butter or regular butter
1 8-ounce can whole or sliced water chestnuts drained and coarsely chopped, or 1 medium apple, chopped
1 10-ounce package frozen chopped spinach, thawed
1/2 cup snipped fresh parsley
2 teaspoons poultry seasoning (or a mixture of dried tarragon, thyme, and sage, crushed)
1/2 teaspoon freshly ground pepper
2 beaten eggs
12 cups torn dry gillians French bread

Instructions:

Preparation Bake: 45 minutes, Prep: 25 minutes 1. In a large skillet, cook sausage over medium-high heat for 5 to 8 minutes or until thoroughly cooked, breaking meat into small pieces. Drain fat. Transfer meat to an extra-large mixing bowl. 2. In the same skillet, cook the chopped celery and onions in butter until the vegetables are tender, but not brown. Stir into sausage. 3. Stir spinach, water chestnuts or chopped apple, eggs, parsley, poultry seasoning, and pepper into sausage mixture. Add bread; toss to combine. Transfer mixture to a greased 13x9x2-inch (3-quart rectangular) baking dish. 4. Bake, covered, in a 325 degree F oven for about 45 minutes or in a 375 degree F oven for about 35 minutes. Makes 16 side-dish servings. 5. Note: If using unsalted butter, add 1/4 teaspoon salt. You also can use this stuffing inside the holiday turkey. Just before roasting the turkey, spoon the stuffing loosely into the body and neck cavities of the bird. (Bake any leftover stuffing in a shallow casserole, covered, in a 375 degree F oven for 30 minutes or until heated through.) When baked inside the turkey, the stuffing will be more moist than when baked in a baking dish. Makes enough stuffing for a 12- to 16-pound turkey.

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