

OLD FASHIONED STUFFING WITH SAUSAGE & BREAD

Ingredients:

- 1 loaf of bread (bread pieces of equivalent amnt)
- 1 lb breakfast sausage
- 1 small onion diced
- 3 garlic cloves chopped
- 2 ribs of celery diced
- 1 teaspoon salt
- 1 teaspoon sage
- 1 teaspoon thyme
- 2 cups chicken broth



Directions:

1. Cook your breakfast sausage over medium heat until almost done.
2. Add in your chopped onion, garlic & celery and cook until translucent.
3. In the meantime, chop your bread pieces up into one inch size pieces.
4. Add your spices in and stir for one minute to release the scent.
5. Add in your chopped bread and two cups of broth. Stir until combined and turn off burner.
6. Preheat oven to 350 °F. Remove your stuffing mixture and place into an oven safe container that has a lid. Depending on what you choose you may need to spray with cooking spray.
7. Cover and bake for 30 minutes. Carefully remove lid and serve.

