



Sausage Stuffing

Dense and savory, this holiday stuffing is a real taste treat. Made with our [All-Purpose Flour Artisan Blend](#) and [Nut Flour Blend](#).

Ingredients

- 2 lbs. ground sausage, breakfast type
- 1 lb. lean ground beef
- 4 eggs
- 1½ cups milk
- ⅓ cup dry Vermouth or white wine
- 5 carrots
- 4 celery stalks
- 1½ large onions
- 5 cloves fresh garlic
- 1 tsp dried marjoram
- 1 tsp dried thyme
- 1 tsp dried sage
- 2 tsp salt
- ½ tsp pepper
- 1/8 tsp. cayenne pepper (optional)
- 2 tsp fresh thyme
- 2 tsp fresh sage
- 1 tsp. fresh rosemary
- 4 cups [Seasoned Croutons](#)

Directions

In a large bowl, mix eggs and milk together. Add croutons and mix well. Let soak 30 to 40 minutes, tossing every 10 minutes or so, until all cubes of bread are wet but not so wet they melt away.

In a large sauté pan, cook sausage and beef together, until no longer pink.

While cooking meat, finely chop carrots, celery, and onions or chop with food processor, one type of vegetable at a time.

When meat mixture is cooked, remove to a large bowl. Add a little olive oil to the sauté pan and add chopped carrots, celery and onion. Sauté until soft and the onions are translucent. Add vermouth and de-glaze the pan with the vegetables. Cook until just a couple of TBSP liquid remain, add fresh chopped garlic and all seasonings. Sauté a minute, add to cooked meat mixture in large bowl. Let cool a few minutes.

Mix bread mixture with meat mixture. It's okay if it is juicy; the bread will soak it up. Taste and

adjust seasoning. (It should be highly seasoned.)

Stuff in bird right before cooking, and follow directions for baked, stuffed turkey. Or bake in buttered or sprayed 9 x 13-inch baking dish in a 350° oven for 45 to 60 minutes. It should be a little hard and crusty on top.

Extra stuffing freezes well. To be baked at a later date, follow same directions above.

CHEFS NOTE: Great for leftovers. Slice and fry in a pan with potatoes, like hash, and top with an egg, for a fabulous brunch. Or make a stuffing sandwich, like a meatloaf sandwich.

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