



⌚ Prep Time

20 minutes

⌚ Cook Time

1 hr 30 min

🍴 Serves

8 people



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Tasty Stuffing Recipe

Ingredients

- › 1 Pkg of 14oz Hofmann Italian Sausage Links (2 pkgs if you like a lot of sausage)
- › 8 cups of store bought unseasoned breadcrumbs
- › 1 stick (1/2 cup) unsalted butter
- › 1 cup of diced yellow onion
- › 1 cup diced celery
- › 4 finely chopped garlic cloves
- › 2-3/4 cup chicken broth
- › 1 large beaten egg
- › 1 tablespoon chopped fresh sage
- › 1 tablespoon chopped fresh rosemary
- › 1/4 cup chopped fresh parsley
- › 1/2 teaspoon of each salt and black pepper

Directions

- * Open sausage and remove casings, break up pieces by hand, and set aside – Tip: The easiest way to remove casing is to take a pair of kitchen shears and cut down the link lengthwise and peel back the casing.
- * Melt stick of butter in a large sauce pan and as it melts add onion and celery. Cook until soft for about 8 minutes.
- * Add garlic and cook for a few more minutes. Then remove vegetables and set aside in a large bowl.
- * In the same pan brown the sausage and use a large metal spatula to break up pieces.
- * Add breadcrumbs and sausage to the bowl with the veggies, and then add the chicken broth, egg, herbs, salt and pepper.
- * Mix well and then add to a prepared 9×13-inch baking dish.
- * Bake uncovered for 60-70 minutes until the top is crisp and golden brown. Remove and let cool only slightly before serving.