

Stuffing

A COMMISH FAV: TASTE OF HOME SAVORY

SAUSAGE STUFFING



YIELDS: 16 SERVINGS

INGREDIENTS

- 1 LB SAGE PORK SAUSAGE
- ½ CUP BUTTER, CUBED
- ½ POUND FRESH MUSHROOMS
- 6 CELERY RIBS
- 2 SMALL ONIONS
- 2 GARLIC CLOVES, MINCED
- 1 LOAF FRENCH BREAD
- 4 CUPS MULTIGRAIN BREAD
- 1 TBSP RUBBED SAGE
- 1 CUP CHICKEN STOCK
- ½ CUP WHITE WINE
- 1 CUP DRIED CRANBERRIES
- ½ CUP SUNFLOWER KERNELS (OPTIONAL)

INSTRUCTIONS

1. Finely chop mushrooms, celery, onions. Mince garlic. Cut bread into ½-inch cubes.
2. In a large skillet, cook sausage over medium heat for 4 to 6 minutes or until no longer pink, breaking it into crumbles; drain.
3. In a stockpot, melt butter over medium heat. Add mushrooms, celery, and onions; cook and stir for 3 to 4 minutes or until tender. Add garlic; cook 1 minute longer. Remove from heat.
4. Stir in sausage. Add bread cubes and sage; toss to combine. Add chicken stock and wine (wine is optional; substitute with additional ½ cup chicken stock if not using wine). Stir in cranberries and, if desired, sunflower kernels.
5. Transfer to a greased 6-quart slow cooker. Cook covered on low for 2 to 3 hours or until heated through, stirring once.

**Sommelier Shannon's Wine Pairing:*
PINOT NOIR

Recipe and photo: Taste of Home

