

Recipe Name: Holiday Stuffing - No gravy needed!

Serves: 6+ people

From: dee

Cook Time: 1 hour

Ingredients

Direction

1 Bag Pepperidge Farm Seasoned cubed stuffing (dry)
1 Bag Martins "Potatobred" soft cubed stuffing

1 white onion > put in food processor
3 celery stalks

4 tbsp butter

1/2 box Bell's Seasoning (rosemary, oregano, sage, ginger, marjoram, thyme, pepper)

1 lb 02. Pork Sausage (I use Wegman's roll)

2 c. chicken stock

1 stick butter

2 eggs beaten

- Sauté onion + celery with 4 tbsp butter till translucent
- brown pork in same pan
- add Bell's seasoning
- In big pot/bowl mix onion, celery, sausage into the 2 bags of stuffing
- cover in saran wrap, let sit overnight.
- About one hour before needing to put in oven, heat chicken broth and

Notes: 1 stick butter on stove till butter melts.

- pour over stuffing
- add 2 eggs + salt + pepper
- mix - The more you mix the more the cubes will break down.
- put in oven safe dish & a cover.

400°F ~ 1 hr. keep covered, uncover towards end if you want a crusty top.