

Good Old Country Stuffing

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Ingredients:

- 2 Loaves dry white bread, recommended: Pepperidge Farm (I use a stuffing mix you buy during the holidays)
- 2 C. Cooked white rice
- 1 Sleeve crushed saltines
- 1 lb Bulk breakfast sausage
- 2 C. Chopped celery
- 1 Large onion, chopped
- 7 C. Chicken stock
- Salt and freshly ground black pepper
- 1 Tbsp. Poultry seasoning
- 1 Tsp. Dried sage leaves
- 3 Eggs, beaten
- 1/4 Stick butter

Preparation:

1. Preheat oven to 350°F degrees.
2. Crumble dried white bread into a large bowl. Add cooked white rice, and crushed saltines.
3. Sauté pork sausage. Add celery and onion and sauté until transparent - 5 to 10 minutes.
4. Pour over bread and rice mixture. Add stock, mix, then add salt, pepper, sage, and poultry seasoning. Add 3 beaten eggs and mix well. Add slices of butter on top. Pour into greased pan and bake until done, approx 45 minutes.

