

SAUSAGE CHEDDAR STUFFING

From the York Harbor Inn Kitchen Executive Chef Gerald Bonsey CEC, AAC Yield: 9-12 portions (4 ½ lbs, enough to stuff a 10# bird)

| Cubed Bread, lightly toasted | 10 oz |
|-----------------------------------|---------|
| *Italian Sausage Meat (Not links) | 1 ½ lbs |
| Onions, diced | ½lb |
| Celery, diced | ½ lb |
| Green Peppers, diced | ½ lb |
| Eggs, lightly beaten | 3 eggs |
| Salt | 1 ½ tsp |
| Thyme Leaf | ¾ tsp |
| Fresh Ground Black Pepper | ¾ tsp |
| Rosemary, dry | ¾ tsp |
| Sage, dry | 1 ½ tsp |
| Chopped Parsley, dry | 1 ½ tsp |
| Sharp Cheddar Cheese, grated | 10 oz |
| Chicken or Turkey Stock | 1 cup |
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Method:

Cook sausage in skillet, over medium high heat, stirring to break-up into bite size chunks.

Add onions, celery and green peppers to skillet and cook until vegetable are soft.

While cooking vegetables combine eggs, salt, thyme, black pepper, rosemary, sage and parsley in a large mixing bowl

Add toasted bread, vegetables and sausage, and mix.

Add cheddar cheese and stock and stir to blend.

Spoon the mixture into a greased 3 qt casserole dish. (or 9x12, 4 inches in height)

Bake in a low oven, 350', approximately 45 minutes, to a temperature of 165'.

Hold hot for service or chill.

Chef Notes:

*If using link sausage, remove from pan after cooking, cool and dice. Add to egg mixture with vegetables and bread.

** if using to stuff a turkey, reduce stock by half.

***May be refrigerated and cooked the next day.