

Chestnut Sausage Stuffing

1 lb Denninger's Italian Sausage
3/4 cup onion, diced
1 1/2 cups celery, chopped
3-4 tbsps olive oil
9 cups soft bread, cut in cubes
1 lb Aurora Chestnuts, chopped
4 eggs
1 1/2 tsp crushed sage leaves
1 tsp thyme leaves
1 tsp marjoram
1/2 tsp freshly ground pepper

Remove the casing from the sausage and sauté until well browned. Remove from pan and drain fat.

Add olive oil to the pan, sauté the onions and celery until onion is transparent.

Add all ingredients to a deep bowl and toss.

This recipe is enough to stuff a 12 lb turkey. Serves 10 – 12.

Stuff turkey or make individual servings.

Individual Stuffing Servings

1. Spray a muffin tin with cooking spray or use paper muffin liners. Divide the stuffing
2. between the 12 cups. Cover loosely with foil, and bake at 325oF for 30 minutes.
3. Uncover and bake for 15 minutes.