

Mushroom and Sausage Stuffing

A classic, savory crowd-pleaser sure to enhance any holiday meal.

Ingredients (Makes 6-8 Servings)

2 tbs Unsalted Butter
16 oz Mixed Mushrooms
3 Shallots, diced
2 Celery stalks, diced
1 medium Carrot, disced
½ lb Mild Italian Sausage, casing removed
2 cup Chicken Stock, low sodium
4 cups Cubed Bread
Salt and Pepper to taste
2 tbs Fresh Thyme, chopped
1 tbs Fresh Parsley, chopped



Directions

- Preheat the broiler to high. Place the bread on a large baking sheet and broil 3-4 minutes or until bread is golden. Set aside to cool
- Preheat oven to 375°F. Spray a 9x13 inch baking dish with cooking spray
- Place mushrooms in a food processor and pulse to chop until the coarseness of the mushrooms is similar to that of the sausage
- Melt butter in a large skillet over medium-high heat. Add mushrooms, celery, carrots, and shallots, cooking 3-4 minutes or until vegetables are softened
- Add sausage to skillet and cook until browned, breaking it up into small pieces
- Pour ¼ cup stock into the skillet, scraping any brown bits from the bottom
- Transfer sausage and vegetable mixture to a large bowl. Add remaining chicken stock, thyme, and bread. Season to taste with salt and pepper and toss to combine
- Pour stuffing into the prepared baking dish and bake for 20 minutes.
- Sprinkle stuffing with parsley and serve

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