

## Thanksgiving Stuffing

## Ingredients

- 1½ cups Onion, chopped
- 4 cup celery, chopped
- 2 cups butter
- 61slices (3 loaves) of dried cubed bread
- 2 t salt
- 2 t pepper
- 4 t poultry season
- 4 t sage
- 2 cups chicken stock

## Directions

Brown Sausage in a large skillet.

Once browned set aside.

Add butter to the drippings. Add Chopped onion and celery. Sauté until tender.

Add sausage to vegetables.

Combine Bread, sautéed vegetable sausage mixture and seasoning into large bowl or cooking vessel.

Bake in 350 degree oven for 30 minutes or more

