

# Classic Sausage Stuffing

Food Network Magazine

**Servings: 8**

**Preparation Time: 35 minutes**

**Start to Finish Time: 1 hour 35 minutes**

**1 stick unsalted butter**

**unsalted butter (for the dish)**

**1 pound loose breakfast sausage (or use links and remove the casings)**

**2 onions, chopped**

**4 stalks celery, chopped**

**1 tablespoon fresh sage, chopped**

**1 tablespoon fresh thyme, chopped**

**2 1/2 cups low-sodium chicken broth**

**Kosher salt**

**freshly ground black pepper**

**2 large eggs**

**1/2 cup fresh parsley, chopped**

**16 cups (two pounds) stale 1/2-inch country white bread cubes**

Preheat the oven to 350 degrees.

Butter a three-quart baking dish.

In a large wide pot over medium-high heat, melt six tablespoons of butter. Add the sausage. Cook, breaking up the meat, until no longer pink, 3 to 5 minutes. Add the onions, celery, sage and thyme. Cook, stirring occasionally, until the vegetables are softened, about 5 minutes. Add the chicken broth, one teaspoon of salt and a few grinds of pepper. Bring to a boil, then remove from the heat.

In a large bowl, whisk the eggs and parsley. Add the bread cubes and sausage broth mixture. Toss until evenly combined. Transfer to the prepared baking dish. Dot with the remaining two tablespoons of butter. Cover with foil.

Bake the stuffing until hot, about 30 minutes. Uncover and bake until golden brown, 20 to 30 minutes.

Let cool at least 15 minutes before serving.

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Per Serving (excluding unknown items): 145 Calories; 14g Fat (75.7% calories from fat); 6g Protein; 4g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 52mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.