

Side Dishes

Farmboy's Country Cornbread Stuffing

Servings: 10

1 pound roll sausage (hot or mild)
1 1/2 cups onion, chopped
1 1/2 cups celery with leaves, chopped
5 cups dry, day-old bread crumbs
5 cups pan cornbread (8 or 9" pan), crumbled
2 teaspoons rubbed sage
1 teaspoon marjoram
1/2 teaspoon black pepper
2 1/2 cups chicken broth
2 tablespoons butter or margarine

Cook sausage in large skillet until browned. Remove with slotted spoon and drain on paper towels.

Saute' onion and celery in remaining sausage drippings until tender.

Combine sausage, sauteed vegetables, bread cubes, cornbread, sage, marjoram and pepper in a large mixing bowl. Blend well. Moisten with chicken broth.

Stuff mixture into turkey and roast according to standard roasting directions; OR, place into greased 13"x9"x2" baking dish and dot with butter. Cover and bake at 350 degrees for 20 minutes. Uncover and bake for 10 minutes or until golden brown.

Per Serving (excluding unknown items): 39 Calories; 3g Fat (60.6% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 215mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.