
Mashed Potato-Sausage Stuffing

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Preparation Time: 55 minutes

Start to Finish Time: 1 hour 50 minutes

1 1/4 sticks (10 tablespoons) unsalted butter, plus more for the pan
3 large (2-1/4 pounds) russett potatoes, peeled and quartered
Kosher salt
12 ounces day-old country bread, torn into 1/2-inch pieces
8 ounces fresh pork breakfast sausage, casings removed
1 large onion, chopped
3 stalks celery, chopped
freshly ground pepper
1 tablespoon fresh thyme, chopped
1 tablespoon fresh sage, chopped
1 tablespoon poultry seasoning
1 cup low-sodium chicken broth
1 cup half-and-half
2 large eggs

Preheat the oven to 375 degrees. Butter a 9-x-13-inch or other three-quart baking dish.

Place the potatoes in a large pot. Cover with water and season with salt. Bring to a simmer. Cook until the potatoes are tender, 12 to 15 minutes. Drain and keep warm.

Meanwhile, spread the bread on a baking sheet. Bake until lightly toasted around the edges, about 5 minutes.

In a large skillet over medium heat, combine one tablespoon of butter and the sausage. Cook until browned, breaking up the meat into pieces with a wooden spoon, about 4 minutes. Add seven tablespoons of butter, the onion and celery. Season with 1/2 teaspoon of salt and a few grinds of pepper. Cook, stirring occasionally, until the vegetables are softened, about 8 minutes. Stir in the thyme, sage and poultry seasoning. Then add the chicken broth and bring to a simmer. Remove from the heat and set aside.

In a large bowl, whisk the half-and-half with the eggs, 1/2 teaspoon of salt and a few grinds of pepper. Add the warm potatoes and mash. Season with salt. Mix in the bread and the sausage mixture. Melt the remaining two tablespoons of butter in the microwave.

Transfer the stuffing mixture to the baking dish, then drizzle with the melted butter. Cover with foil and bake for 30 minutes. Then uncover and continue baking until the top is crisp and golden, 20 to 25 more minutes.

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 1270 Calories; 128g Fat (85.9% calories from fat); 28g Protein; 20g Carbohydrate; 5g Dietary Fiber; 734mg Cholesterol; 305mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 2 1/2 Vegetable; 24 Fat.