

Mangia Bene, Viva Bene

By FRANK ZEOLI

Since Thanksgiving is this month, I thought I would share my grandmother's stuffing recipe. In our house, we always loved a good "Stove Top" however at Thanksgiving my grandmother would make her Bread Stuffing with Sausage and we loved it. This recipe was actually passed down from my great grandmother to my grandmother and I still use it today so you can say it's lasted 4 generations. I hope you enjoy it.

Bread Stuffing with Sausage

Prep Time: 20 Minutes

Ingredients

- 1-2 large loaves of Italian bread (2 days old, approx. 1.5 lbs.)
- 1 lb. of sweet sausage (loose without the casings)
- 1 medium onion
- 4 stalks of celery (small dice, approx. 10 oz)
- 4 cloves of fresh garlic
- 48 oz of turkey or chicken broth
- 2 eggs (beaten)
- 4 oz of extra virgin olive oil
- 4 oz of butter (1 stick)
- 2 teaspoons of Bell Seasoning
- 1 teaspoon of granulated garlic
- 1T of dried parsley
- 1 teaspoon of salt
- ½ teaspoon of black pepper

Cook Time: 60 Minutes

Instructions

1. Preheat the oven to 350 degrees.
2. Cut the bread into cubes. The bread is best hard but not too hard or it will be tough to cut it into cubes. Two-to-three-day old bread works best. Dice the onions, celery, and garlic.
3. Add the broth to a saucepan and warm it.
4. In a frying pan, fry the sausage with about 1 oz of the olive oil until cooked. Remove the sausage with a slotted spoon and set aside. Add the butter and remaining olive oil to the pan. Add the celery, onions and garlic and sauté for about 10 minutes until the onions are translucent and the celery is cooked through.
5. Add the bread cubes to a large metal or glass mixing bowl. Add the



sausage and the cooked vegetable mixture, including the butter/oil mixture. Add the bell seasoning, granulated garlic, parsley, salt, and pepper. Add the warm broth to the bread, mixing it together so the bread gets soft. Add the eggs and stir again.

6. Add the stuffing mixture to a baking dish and add a few pats of butter to the top and bake in the oven for about 1 hour. Serve hot.

Look for more recipes in the next edition of the **SIAMO QUI**.

