



SAUSAGE CHEDDAR STUFFING

From the York Harbor Inn Kitchen

Executive Chef Gerald Bonsey CEC, AAC

Yield: 9-12 portions (4 ½ lbs, enough to stuff a 10# bird)

Cubed Bread, lightly toasted	10 oz
*Italian Sausage Meat (Not links)	1 ½ lbs
Onions, diced	½lb
Celery, diced	½ lb
Green Peppers, diced	½ lb
Eggs, lightly beaten	3 eggs
Salt	1 ½ tsp
Thyme Leaf	¾ tsp
Fresh Ground Black Pepper	¾ tsp
Rosemary, dry	¾ tsp
Sage, dry	1 ½ tsp
Chopped Parsley, dry	1 ½ tsp
Sharp Cheddar Cheese, grated	10 oz
Chicken or Turkey Stock	1 cup

Method:

Cook sausage in skillet, over medium high heat, stirring to break-up into bite size chunks.

Add onions, celery and green peppers to skillet and cook until vegetable are soft.

While cooking vegetables combine eggs, salt, thyme, black pepper, rosemary, sage and parsley in a large mixing bowl

Add toasted bread, vegetables and sausage, and mix.

Add cheddar cheese and stock and stir to blend.

Spoon the mixture into a greased 3 qt casserole dish. (or 9x12, 4 inches in height)

Bake in a low oven, 350', approximately 45 minutes, to a temperature of 165'.

Hold hot for service or chill.

Chef Notes:

**If using link sausage, remove from pan after cooking, cool and dice. Add to egg mixture with vegetables and bread.*

*** if using to stuff a turkey, reduce stock by half.*

****May be refrigerated and cooked the next day.*