



Italian Sausage Dressing

Ingredients

- 2 pounds of Italian sausage, sweet or hot, with the casings removed, crumbled
- 2 tablespoons extra virgin olive oil
- 12 tablespoons unsalted butter
- 4 onions, (2 pounds), peeled and cut into 1/4-inch dice
- 8 celery stalks, cut into 1/4-inch dice
- 10 large fresh sage leaves, chopped, or 2 teaspoons crushed dried sage
- 6 cups canned low sodium chicken broth
- 2 loaves stale white bread, (about 36 slices), crust on, cut into 1-inch cubes
- 2 teaspoons salt
- 4 teaspoons freshly ground black pepper
- 3 cups (about 2 bunches) fresh coarsely chopped flat-leaf parsley, leaves

Directions

Grease a 2.5 quart casserole or a 14 inch oval baking dish or an 11 x 13 baking dish. Preheat oven to 375.

Place 2 tablespoons of extra virgin olive oil in a large hot skillet and heat. Add the crumbled sausage and cook until brown. Remove from pan and drain on paper towels. Wipe out pan with additional paper towels.

Melt butter in a large skillet. Add onions and celery, and cook over medium heat until onions are translucent, about 10 minutes. Add sage, stir to combine, and cook 3 to 4 minutes. Add 1/2 cup stock, and stir well. Cook for about 5 minutes, until liquid has reduced by half.

Transfer onion mixture to a large mixing bowl. Add sausage and all remaining ingredients, including the remaining stock; mix to combine. (At this point the stuffing can be made ahead and kept in the refrigerator for up to two days before Thanksgiving.)

Put the entire mixture into a baking dish and bake in a 375 oven for about 30 minutes until the top is brown and a little crispy.

Makes about 12 servings.