



Savory Sausage Stuffing

Ingredients:

- 1 pkg. (12 oz.) seasoned bulk pork sausage
- $\frac{1}{4}$ cup vegetable oil
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup chopped celery
- 1 clove garlic, minced
- $1\frac{1}{2}$ cups sliced fresh mushrooms
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{4}$ teaspoon dried rosemary leaves
- $\frac{1}{8}$ teaspoon pepper
- 2 cups herb-seasoned stuffing mix
- 1 egg, slightly beaten
- $\frac{1}{2}$ cup hot water
- $1\frac{1}{2}$ teaspoons instant chicken bouillon granules

Directions:

- Preheat oven to 325°.
- Place sausage in large skillet. Cook over medium-high heat until no longer pink. Drain. Transfer to medium mixing bowl.
- Heat oil in large skillet. Add onion, celery and garlic. Sauté over moderate heat until celery is tender-crisp. Add mushrooms, Worcestershire sauce, rosemary and pepper. Cook, stirring constantly, 1 minute. Add to sausage. Mix well. Stir in stuffing mix and egg.
- Mix hot water and bouillon granules in small bowl. Stir into stuffing mixture. Place in $1\frac{1}{2}$ -quart casserole.
- Bake for 30 to 35 minutes, or until heated through.

Yield: 6-8 servings