



maine meat

SAUSAGE STUFFING RECIPE

- 1 bag Maine Meat stuffing mix
- 1 quart chicken stock
- 1 lb sausage, loose
- 2 large carrots, peeled, rough chop
- 4 stalks celery, trimmed, rough chop
- 1 onion, rough chop
- 2 cloves garlic
- 1 tbsp chopped rosemary
(or sage — rosemary is proper)
- 4-6 oz butter
(up to you, the more the better)

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In a larger dutch oven, begin to brown the loose sausage with a small amount of olive oil.

While browning the sausage, pulse the onion, carrot, celery, garlic, and rosemary in a food processor until finely chopped, but not puréed.

Add chopped mix and butter to the sausage in the pot and cook gently for 4-5 min, stirring regularly.

Add stuffing mix to the pot and stir until bread is well coated in veggies and butter.

Add half the stock to the pot and stir, then cover and cook on low heat for 4-5 min.

Check the stuffing and add remaining stock, cover and cook for another 4-5 min, checking for consistency.

Place in a buttered baking dish and cover in foil, bake for another 30 min at 350°, take foil off and bake for another 15-20 min until some color is achieved.

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