

## Chef from the Hood Recipes



**Chef:**  
Sheri Thrower

**Recipe:**  
Sage Sausage Stuffing

### Ingredients:

Sourdough whole wheat bread  
Sage sausage  
Butter  
Onions  
Celery  
Carrots  
White wine

Easy and so good, made with Fiesta's newest sausage!  
Make ahead & bake. Recipe serves 8!

Tear or cut 1 large loaf Fiesta's sourdough whole wheat bread into 1" chunks. Melt 1 stick of butter, pour over chunks. Season with salt & pepper. Toast bread chunks on baking sheet at 350° until golden. Brown 2 lbs. of Fiesta's holiday sage sausages. (A little water in pan helps sausage cook, when water evaporates, pierce sausages to release fat and brown) Set aside sausages to cool. Towel out pan; leave some fat, and add 1/2 cup olive oil. Dice 2 yellow onions, 2 celery stalks and 2 carrots, saute in pan until soft. Add 1 1/2 cups dry white wine, reduce until half of wine is gone. Cut sausage into small chunks, and mix all ingredients together by hand in a large bowl. Add optional 2/3 cup of broken, toasted walnuts or pine nuts. Melt 1-2 more sticks of butter and pour over all. Chop fresh herbs: 1 bunch of sage, 1/2 bunch Italian parsley, and mix in. Add 2 cups homemade or 1 can turkey or chicken broth. Place in buttered casserole, bake uncovered, 350° for 20-30 minutes or 'til golden!