

Italian Spicy Sausage Dressing

Source: Source: loosely based on Rick Rodgers' recipe from Thanksgiving 101

Carolyn T's
Cookbook

Servings: 10



- 1 tablespoon olive oil
- 1 medium onion, chopped
- 6 ribs celery, diced (including leaves)
- 2 bell peppers, chopped, red, orange or yellow, not green
- 2 cloves garlic, minced
- 1/2 pound Italian sausage, hot
- 2 t. oregano
- 2 t. thyme
- 7 ounces bread cubes, Trader Joe's stuffing mix
- Trader Joe's dry seasoning mix, from the stuffing mix
- 1/3 cup Parmesano-Reggiano Cheese, grated
- 1 cube butter, unsalted
- 3 1/2 cups chicken broth

Categories: Holiday, Vegetables/Sides

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 286 Calories; 19g Fat (61.2% calories from fat); 8g Protein; 20g Carbohydrate; 2g Dietary Fiber; 42mg Cholesterol; 720mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.

Description: Spicy, herby, delicious.

1. Sauté the onion and celery until they are translucent. Add bell peppers and garlic, and continue to cook for about 2 minutes. Remove to a bowl and set aside. Add Italian sausage to the pan and cook, breaking up the meat into small pieces as it cooks. Add seasonings and dry herb packet. Drain any fat and add to the vegetables. (At this point you can refrigerate for a day or two. When ready to make, bring vegetables to room temp, or heat them in a pan first.)
2. Bring the chicken broth to a boil and add the butter. Once butter is melted, turn off the heat.
3. Preheat oven to 325. In a very large bowl place the Trader Joe's cubes. Add the onion, Italian sausage, pepper mixture and 2 spoons, fluff and mix this thoroughly.
4. Have ready a 9x9 ovenproof pan or glass dish. Gradually stir the broth/butter mixture into the bread cubes, tossing as you add. It helps to have somebody else do the pouring.
5. Pour into the 9x9 pan, cover with foil and bake for about 30 minutes, removing the foil for the last 5 minutes (if you remember). Serve immediately.