

Herbed Sausage Stuffing

Ingredients

1 lb turkey sausage (or any sausage you like)
1/4 cup finely chopped celery
1/4 cup finely chopped onion
2 eggs
2 cups chopped cauliflower (bite size)
1/2 cup chopped yellow squash (bite size)
1/2 cup freshly grated Parmesan
1 tablespoon chopped fresh parsley
3 tablespoons chopped fresh sage
3 tablespoons chopped fresh thyme
1 garlic clove, grated
1/4 teaspoon salt
1/8 teaspoon black pepper

Preparation

Preheat oven to 350 degrees.

If using cased sausage, cut off the casings and break sausage up into a skillet.

Put skillet over medium heat, add the celery and cook, stirring often, until the celery starts to get a little soft, then add onion and cook, stirring often, until the onion gets soft.

Continue cooking, stirring often, until the sausage is totally cooked through.

In a large bowl, beat the eggs, then add the cooked sausage mixture to the bowl, mix eggs into meat, then add remaining ingredients and mix together until blended.

Turn into a casserole dish, cover, and put in preheated oven and bake at 350 degrees for 30 to 35 minutes. Check and if it's too moist, uncover and continue cooking for 5 to 10 minutes more, or until edges start to brown.