

Cornbread, Sage, and Sausage Stuffing

For 2 to 2½ quarts, enough for a 14- to 16-pound turkey.

1 pound sausage meat
2 cups chopped onions
1½ cups chopped celery stalks
5 cups crumbled yellow cornbread (a box-label recipe is fine here)
1 cup lightly packed crumbs from fresh homemade type white bread
2 eggs, lightly beaten
Salt and freshly ground pepper
1 Tablespoon sage, or to taste
4 ounces (1 stick) melted butter

Break up the sausage meat and sauté in a frying pan for several minutes, until the color changes from reddish to gray. Scrape into a large mixing bowl, leaving the fat in the frying pan. In it sauté the onions until tender - 5 to 6 minutes; add the celery and sauté 2 minutes more. Blend the onions and celery with the sausage meat, adding the crumbled cornbread, white crumbs, and eggs. Season nicely to taste, and fold in the melted butter.

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