

OYAMA PORK SAUSAGE STUFFING

Great for serving at Thanksgiving or Christmas or a delicious side with roasted chicken



INGREDIENTS

1 lb (3–4) Oyama Sage Bangers, Apple Pork or Nottingham Bangers, casings removed

8 Tbsp. (1 stick) unsalted butter

1 large onion, diced

2 celery stalks, diced

2 parsnips, peeled and diced

4 ½ cups French or white bread, crusts removed, cut into ¾ inch cubes

2 eggs, beaten

½ cup fresh parsley, minced

1 ½ cups chicken stock

Olive oil

Sea salt and freshly ground black pepper

PREHEAT THE OVEN TO 350°F

IN A LARGE SAUTÉ pan, heat the oil over medium heat. Sauté the sausage meat, breaking it up with a wooden spoon. Cook 8-10 minutes. Remove from the pan with a slotted spoon and set aside. Leave the leftover drippings in the pan.

ADD THE STICK of butter and let cook over medium heat until it is foaming. Add the onion, celery and parsnip and cook until soft but not brown (about 10 minutes).

IN A LARGE BOWL, mix the bread, cooked vegetables, cooked sausage, fresh parsley, eggs and stock. Season with a pinch of salt and pepper.

BUTTER AN 11 X 8 INCH baking dish. Transfer the stuffing to the dish and pat down evenly. Cover with foil and bake for 30 minutes.

AFTER 30 MINUTES, remove the foil and bake another 5 minutes or so to allow the top to brown.

Serve as a scrumptious side.