

RECIPE



ITALIAN SAUSAGE STUFFING WITH PECORINO

INGREDIENTS:

1 lb	sweet Italian sausage, casings removed
4 cups	cubed stuffing (i used Pepperidge Farms garlic and herb one)
2 tbsp	butter
3	celery stalks, roughly chopped
1 lg	yellow onions, diced
2	garlic cloves, minced
1/3 cup	dry white wine
6 lg	eggs
1 cup	milk
1/2 cup	light cream
1/3 cup	fresh flat leaf parsley, roughly chopped
	Shredded Pecorino Romano
	salt and pepper

DIRECTIONS:

Preheat the oven to 375° .

In a large high sided pan over medium-high heat add in the sausage and break it up with a flat sided wooden spoon and cook until all the pieces are crumbled and nicely browned. Remove the sausage from the pan and place in a large mixing bowl and set aside.

With the heat still on medium-high, add in the butter and let melt. Then add in the celery, onion and garlic and cook until the onions start to look translucent and then add in the white wine to deglaze the pan scraping all the bit left over from the sausage up. Season with salt and pepper to taste and let the white wine evaporate. Should take about 1-2 minutes. Add the celery, onion and garlic mixture into the mixing bowl with the sausage and add in the stuffing cubes stir them all together to combine.

In a separate mixing bowl, add the eggs, milk and light cream. Season with a pinch of salt and pepper to taste. Add in the chopped parsley and whisk all the ingredient together well. Add the egg mixture to the stuffing mixture and stir to combine well.

Add all stuffing mixture to a large baking dish and topped with shredded pecorino Romano cheese and cover with aluminum foil. Bake in the oven for 45 minutes.

