

SAUSAGE-MUSHROOM STUFFING

INGREDIENTS

SERVES 8

2 tablespoons butter	Salt and freshly ground black pepper
1 pound ground pork sausage	1 pound cremini mushrooms, sliced
1 1/2 onions, finely chopped	1 pound sourdough bread, cut into 1/2-inch dice (about 10 cups)
2 ribs celery, peeled and thickly sliced	3 to 4 cups turkey or chicken broth
2 cloves garlic, finely chopped	1 tablespoon finely chopped fresh marjoram

Preheat the oven to 350°F.

In a large skillet, melt the butter over medium-high heat. Add the sausage, break it into pieces, and cook until golden brown, about 7 minutes. Reduce the heat to medium, add the onions, celery, garlic, and a pinch of salt. Saute stirring frequently, for 5 minutes. Add the mushrooms and a pinch of salt and cook for 3 minutes.

Place the bread in a large bowl and stir in the sausage mixture. Add 3 cups of the broth and the marjoram and mix well (if the mixture is still dry, add a little more broth); season with salt and pepper. Butter a 9-by-11-inch baking dish. Transfer the stuffing to the dish, cover with foil, and bake for 15 minutes. Remove the foil and bake until the top is crisp and brown, about 45 minutes more.