

RJ'S SAUSAGE AND CRANBERRY STUFFING CASSEROLE

Servings. 8 - 10

INGREDIENTS

8 cups (14oz) Pepperidge Farms stuffing cubes
1 stick (1/2 cup) unsalted butter
1 cup diced celery (from 3 celery stocks)
1 lb bulk sweet pork sausage or turkey sausage
1 large onion chopped (1 1/2 cups)
1/2 cup dried cranberries
6 tbsp RJ's Hot, Med Hot, or Mild Peppers in Oil
2 3/4 cups low sodium chicken broth
2 large eggs beaten
1 tbsp fresh chopped rosemary
1 tbsp fresh chopped sage
1/4 cup chopped parsley
1/2 tsp salt
1/2 tsp ground black pepper



Cooking Instructions

1. Pre heat oven to 350 degrees F. Grease a 9 x 13 inch baking dish with butter
2. In a 10" skillet cook sausage, celery, and onion over medium heat stirring occasionally and breaking up the sausage while cooking into small 1/4" pcs. Cook until sausage is no longer pink and vegetables are tender: drain
3. Place the stuffing cubes in a large mixing bowl. Add sausage mixture, cranberries, sage, rosemary, parsley, salt, black pepper, and RJ's Peppers in Oil.
4. Whisk eggs and chicken broth and add to mixture
5. Transfer the stuffing to the prepared baking dish and bake 65-75 minutes uncovered until deeply golden and crisp on top