

DRIED CHERRY & ITALIAN SAUSAGE STUFFING

Ingredients

½ Cup Butter

6 Celery Stalks

2 Medium Onions, diced

1 Loaf French Bread,
cubed & toasted (about 10
Cups)

1 Cup Dried Cherries

¾ # Italian Sausage,
crumbled

¾ Cup Flat Leaf parsley,
chopped

1 teaspoon Kosher Salt

1 teaspoon Ground Black
Pepper

28 Ounces Chicken Stock

In a Large Bowl combine all ingredients and fold together.

Bake in a covered casserole dish for 1 hour at 325F; remove foil and
bake a further 15 minutes to brown the top.

Directions

Melt Butter in a large pan
and Sautee Onions & Celery