

## **Julaine's Amazing Stuffing**

### **Ingredients**

(enough for 12 lb. turkey, double or triple as needed)

1 16 oz. bag seasoned bread cubes

2 sticks unsalted butter

4 medium onions chopped

1/2 bunch of celery chopped

2 cups low sodium chicken broth or stock

1 lb. sage sausage

1 cup chopped Italian flat leaf parsley

2 eggs

Salt and pepper to taste

### **Preparation**

Brown sausage until no longer pink, drain fat and allow to cool. Meanwhile melt 2 sticks of butter add celery and onions and cook until softened.

Place bread cubes in large bowl, add onions, celery and sausage, mix, add beaten eggs and mix again, add broth and mix thoroughly. Fold in parsley and pepper to taste.

Place in baking dish or stuff into turkey cavity and bake in oven. You can also fill muffin tins with stuffing and bake 15-20 minutes for single serve stuffing.