

ED'S SUPER SAGE STUFFING 11-23-2011 by Edward Heller

HARDWARE:

1 large non-stick frying pan,
2 very large metal or glass mixing bowls,
1 Wood or Silicone Spatula/Spoon,
1 med. bowl or 2-4 cup pyrex measuring cup,
1 wire whisk,
2 - 9x4 bread loaf pans
(or 2 - 9x12 cake pans),
1 lrg half-sheet aluminum baking sheet.

SOFTWARE:

2-3 cups of corn bread, crumbled or cubed
16-24 oz of plain stuffing cubes
32 oz (4 cups) turkey/chicken stock

SOFTWARE cont.:

1 medium/large sweet yellow onion, diced
1 sweet red/orange bell pepper, diced
2 stalks celery, diced
1 cup shitake mushrooms, diced (can substitute any kind of mushroom)
2 large eggs, beaten
1/2 tsp table salt / sea salt
1 tsp dry thyme leaves
1 tsp rubbed sage
1/8 tsp ground cumin
1/8 tsp ground turmeric
1/2 tsp ground cayenne pepper
(or chile de arbol)
1 stick (1/2 cup) unsalted butter,
cut in half
1 lb - jimmy dean SAGE sausage

MAKING SUPER STUFFING:

- 1) Preheat oven to 350 degrees F.
- 2) Pour half of the bread cubes and cornbread into each of the 2 large mixing bowls.
- 3) In a medium bowl/pyrex measuring cup, lightly beat eggs; then add salt, thyme, sage, cumin, turmeric and cayenne; then mix in 1 cup of the turkey/chicken stock and set aside.
- 4) Melt half a stick of butter in a large non-stick frying pan over med/high heat.
- 5) Add the sage sausage to the pan, breaking it up with a spatula; cook about 5 minutes or until the sausage is still a little pink but not fully cooked.
- 6) Distribute the sausage & pan drippings to each of the bowls of cubes & cornbread.
- 7) Melt the rest of the butter in the now empty frying pan on med/high.
- 8) Add the onions, mushrooms, peppers & celery and cook for 5 min.
- 9) Add 1 cup of broth to the pan and bring to a boil.
- 10) Turn off heat and add half of the contents of pan to each mixing bowl.
- 12) Add half of the salt/spice/egg/broth mixture to each of the bowls.
- 13) Fold ingredients with the spatula until fully combined.
- 14) Add mixture into two bread pans and pour the remaining broth on top of each pan.
- 15) Place bread pans onto baking sheet and place in 350 degree F oven for 50-60 minutes or until the stuffing reaches 165 degrees F.