

SAVORY SAUSAGE MUSHROOM AND PEARL ONION DRESSING

INGREDIENTS

3 cups of store-bought stuffing mix
2 tablespoons butter
1/2 cup chopped carrots and celery
1/2 cup small pearl onions, peeled
1/4 cup chopped mushrooms
2 Italian-style sausages, diced
1 1/2 cups chicken broth
Salt and pepper to taste

DIRECTIONS

In a large 3-quart pan, sauté the Italian sausage until some of the fat is rendered and it is lightly browned, about 5 minutes. Remove to a paper towel lined plate, reserving the fat in the pan. Add the butter and let melt and heat to a

shimmer. Add the pearl onions and cook until fragrant, about 5 minutes. Add in the carrots, celery, sausage and mushrooms and cook another 4 minutes, or until soft. Add the broth and bring the mixture to a boil.

Place the stuffing mix in a large mixing bowl, Add the vegetable and broth mixture and mix well. Add in the sausage and combine well. Season with salt and pepper.

Preheat oven to 350F and grease a shallow dish or pie plate. Place stuffing mixture in the prepared pan and bake for 20-25 minutes until crusty on top. Serve immediately.