



WÜSTHOF

From Chef Mike's Kitchen to Yours!

Basic Stuffing

Ingredients:

- 10 cups English muffin toasting bread
- 2 eggs
- 2 tsp. water
- 1 lb. sausage
(choose your favorite, I like hot Italian)
- 3 Tbsp. butter
- 1 onion, diced
- 3 stalks celery, diced
- 2 cups chicken stock
- 2 tsp. poultry seasoning
- 2 tsp. fresh parsley, minced
- ½ tsp. black pepper
- ¼ tsp. granulated garlic

Instructions:

1. Cut bread into cubes and place in a large bowl. Beat eggs and water together. Pour over bread cubes and mix to coat evenly.
2. Brown the sausage in a frying pan or skillet and add butter, onion, and celery, cooking until the onion is transparent. Add chicken stock and remaining ingredients. Bring to a boil, turn down and simmer 5 minutes.
3. Add sausage mixture to bread cubes, mixing evenly. Do not over mix.

Recommended Knife: WÜSTHOF CLASSIC 8" Cook's Knife



*Compliments of
Chef Mike*



Quality - Made in Solingen/Germany