

D's Romano Sausage Bread Stuffing

<https://moneysmartfamily.com/money-saving-tips/best-starchy-side-dishes/ - sausage-stuffing>

Ingredients:

- 1/2 lb Margarine (2 sticks) — melted
- 2 Stalks Celery — diced
- 2 Medium Onions — diced
- 20 oz. Bread — Torn into small pieces
- 8 oz Mild Pork Sausage
- 2 cups Romano Cheese — Grated and Loosely Packed
- 1/4 cup Parsley — Fresh is Best
- 3 Eggs — Large
- 2 tsp Pepper
- 2 tsp Thyme
- 2 tsp Oregano
- 2 tsp Garlic Powder
- 1 tsp Basil
- 1 Carrot — Grated to add color

Directions:

Sauté celery and onion in a pan with margarine until translucent. At the same time brown the sausage and drain the fat. Combine all ingredients in a large bowl and add a little milk or chicken broth if the mixture is too dry. Stuff the main cavity and neck of the turkey or put in casserole and bake in the oven at 350° for 45 minutes

Recipe from Dianne Guastella, Midlothian, VA