

Wild Rice & Sausage Stuffing

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

This is another family recipe this time from Annette's mother's side of the family — and a staple for Thanksgiving every year.

Ingredients:

- 4 cups Cooked White Rice
- 1 cup Cooked Wild Rice
- 1 lb Breakfast Sausage
- 2 Stalks Celery — Diced
- 1 Large Onion — Diced
- 1 Egg
- 1 or 2 Tbs Thyme
- 1 Tbs Parsley

Optional Ingredients:

- 1 cup Pecans — chopped fine
- 1 cup Mushrooms — diced

Directions:

Cook rice in a pot. While rice is cooking, brown sausage in a skillet with the celery and onion. Drain the fat. In a large bowl combine rice and sausage mixture and the last three ingredients (Egg, Thyme, and Parsley). Mix thoroughly. Stuff the main cavity and neck of the turkey or put in casserole and bake in the oven at 350° for 45 minutes.