



SAUSAGE AND CORNBREAD STUFFING

- 2 Quarts Toasted Bread Cubes
- 2 Quarts Cornbread Cubes
- 1 Pound Bulk Sausage
- 1 Teaspoon Poultry Seasoning
- 1/2 Teaspoon Salt
- 1/2 Cup Chopped Onion
- 1 Cup Chopped Celery
- 2 Tablespoons Minced Parsley
- Chicken Stock

DIRECTIONS

1. Combine breads in a large bowl.
2. Cook sausage, breaking it up well.
3. Add sausage and drippings to bread, tossing lightly.
4. Add seasonings and other ingredients.
5. Add just enough chicken stock to moisten.
6. Stuff inside of bird, or bake in a 350 degree oven for 30 to 45 minutes.