

Bread, Apple and Sausage Stuffing

- 2/3 cup chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped fresh parsley
- 1-1/2 teaspoons salt
- 1-1/2 teaspoons black pepper
- 1 teaspoon white pepper
- 1 teaspoon paprika
- 1 teaspoon dry mustard powder
- 2 cloves fresh garlic
- 6 tablespoons butter or margarine
- 1/2 pound fresh ground sausage ^[1]
- 1 loaf of white bread
- 1/2 cup water
- 2-1/2 cups peeled apples, chopped

Combine onion, celery, parsley, salt, black pepper, white pepper, paprika, mustard, and garlic.

Melt the butter or margarine in a frying pan, and begin browning the sausage in the same pan. Once the sausage has begun to cook, stir in the parsley-onion-celery mixture, and cook until the sausage is cooked through and the onions are soft. Remove from heat and put in a large bowl.

Cut or break the bread into roughly half-inch pieces or cubes. Toast the cubes. I place them in a heap on a cookie sheet and place them under a broiler at least six inches away from the heat; I check on them every 30 seconds, pulling them out and mixing them around so bottom pieces get toasted as well. It's all right if the bread is toasted unevenly.

Add the bread to the mixture. Add in the water and the apples. Mix, and knead until it looks and feels right.

Use to stuff poultry before cooking, or place in a covered casserole dish and cook for 40 minutes or so in a medium oven (about 350 degrees Fahrenheit).

Serves: 6 to 8 cups

Preparation time: 90 minutes (before cooking)

— [Subscriptions \(1\)](#)

Links:

[1] <http://kitchen.unseelie.org/.151>