

# Italian Sausage Bread Dressing with Mushrooms, Leeks and Fresh Herbs

Phillis Carey, cooking instructor, Oct. 2011



*Just make this, okay? Trust me!*

1 pound white bread, 3/4" cubes (about 12 cups)

1 1/2 pounds Italian sausage, sweet, not hot

1/4 cup unsalted butter

2 cups leeks, sliced (white and pale green parts only), about 2-3

1 cup onions, chopped

2 cups celery, with leaves, chopped

1/2 pound crimini mushrooms, sliced

1 teaspoon dried thyme

2 tablespoons fresh sage, chopped

1 tablespoon fresh rosemary, chopped

1/3 cup Italian parsley, chopped

2 large eggs, beaten (optional)

1 1/3 cups low sodium chicken broth, or turkey stock (approx.)

## Servings: 12

1. Preheat oven to 350°. Divide bread cubes between 2 large baking sheets. Bake the bread until slightly dry, about 15 minutes. Remove and cool completely.
2. Sauté sausage (remove casings) in a heavy, large nonstick skillet over medium-high heat until cooked through, leaving the sausage in chunks, using the back of a spoon to chop up the meat, about 10 minutes. Using a slotted spoon, transfer sausage to a large bowl. Pour off the drippings.
3. Melt butter in same skillet over medium-high heat. Add leeks, salt, onions, celery, mushrooms and thyme to the skillet and sauté until leeks and mushrooms soften, about 10 minutes. Mix in fresh sage and rosemary. Add mixture to sausage, then mix in bread and parsley. Season stuffing to taste with salt and pepper. (At this point you can prepare one day ahead; cover and refrigerate.)
4. Preheat oven to 350°. Butter a 15x10x2 inch baking dish (or 2 smaller casseroles). Mix beaten eggs into the stuffing and add enough broth to make a fairly WET mixture - it should almost be soupy in consistency. Transfer mixture to the baking dish(es). Cover with buttered foil and bake until heated through, about 45 minutes. If you prefer crispy-topped dressing, uncover and bake until top is golden brown, about another 10 minutes. Serve this with gravy liberally ladled all over the dressing.

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Per Serving (excluding unknown items): 373 Calories; 24g Fat (58.1% calories from fat); 15g Protein; 24g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 711mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 4 Fat.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>