

Grandma's Sausage Stuffing

- 4 rolls regular Jimmy Dean's Sausage
- 3 to 4 sticks of butter, melted
- 3 to 4 stalks of celery, chopped
- 1 to 2 onions, chopped
- 3 tbs. of parsley, chopped
- 1 tbs. of sage, chopped
- 2 tsp. of celery salt
- 1 can of chicken soup
- 2 boxes of seasoned or plain stuffing mix (not corn bread stuffing mix)

This sausage stuffing I have had every Thanksgiving since I was a small child. I remember my mother making it with all of my siblings and my father standing around tasting it to make sure it tasted just right. It was always perfect.

I have tried to make her sausage dressing as good as hers and now I am passing her wonderful and tasty Thanksgiving sausage stuffing recipe on to all of you in hopes that it continues to be passed down through the generations.



Cook the Jimmy Dean's Sausage in the frying pan over medium heat, constantly stirring while breaking the meat up. Cook until done. Pour all the sausage with drippings over the stuffing mix in a mixing bowl.

Using the same pan, melt the butter. Start with 3 sticks of butter and add the celery, onions, sage, and celery salt. Cook until tender. Add a little of the chicken broth to mixture and cook for about another minute or two. Pour over stuffing and mix. Pour the mixture over the stuffing and mix well. If the dressing is still dry add the chicken broth as needed.

