



Sourdough Stuffing

Made from Stella Sourdough's San Francisco style sourdough loaves, this stuffing or dressing will be a great addition to your holiday meal.

Ingredients:

- 4 tbsp butter
- 3 stalks celery, chopped
- 1 medium onion, chopped
- 4 ounces mushrooms, chopped, optional
- 8-12 ounces ground pork or sausage, optional
- 1 package sourdough stuffing
- 2 cups to 2 1/4 cups of your choice of broth
- 1 seasoning packet (sage, thyme, parsley)
- salt & pepper, to taste

Instructions:

- Preheat oven to 350 degrees, if using the oven method.
- If using sausage, cook in a 6 quart oven safe pot. Drain grease and set sausage aside in a small bowl.
- Sauté celery, onions, and mushrooms in butter in the pot you used to brown your sausage.
- Add sausage and stuffing mix to the onion mixture.
- Starting with 1 1/2 cups, add your broth and stir. Add water until you get to the right consistency.
- Remove from heat and put the lid on. Let sit for 10 minutes and fluff before serving, if using the stove top method.
- If you prefer to warm it in the oven, after removing it from the stove, put the pot in the oven for 20 minutes, removing the lid for the last 5 minutes.
- Serve warm.

Optional inclusions:

- Raisins, dried cranberries, or dates
- Ground pork or sausage
- Garlic (Tiffany's favorite!)
- Pecans
- Apples
- Fresh sage