

Miles Standish Stuffing



Ingredients:

1 loaf of white sandwich bread
Spices: salt, pepper, dried thyme, dried sage, dried rosemary
1 ¼ stick of butter
2 cups of chopped onions
2 cups of thinly sliced celery
Turkey parts: 1 heart, 1 gizzard
1 pound of breakfast sausage
12oz skim milk mozzarella cheese
6-10oz spicy pepperoni
1-2 cups of chicken stock

Instructions:

- 1 pound of fluffy white sandwich bread, toasted and butter 1 side. Cut into 1/2 inch cubes and put into a large bowl.
- Generously sprinkle with salt and freshly ground pepper. add: 2 tablespoons dried thyme. 1 Tablespoon dried sage. 2 teaspoons dried rosemary.
- Heat in large skillet over med-hi heat until foam subsides: 8 tablespoons (1 stick) of butter. Add and cook, stirring until tender, about 7 minuets 2 cups chopped onions, 2 cups thinly sliced celery.
- Stir into bread cubes and toss until well combined.
- Return the skillet to the stove and over medium high heat until the foam subsides 2 tablespoons of butter, add and cook until browned (about 5 minuets) 1 turkey heart cut into 1/2 inch cubes, 1 turkey gizzard cut into 1/2 inch cubes, add salt and ground pepper to taste.
- Add the bread cubes along with 1 pound breakfast sausage cooked and crumbled 12 oz skim milk mozzarella cheese cut into 1/2 inch cubes 6 to 10 oz. spicy pepperoni cut into 1/4 inch cubes. Toss and combine.
- Generously moisten with 2/3 to 1 cup (or more) chicken stock. Either use as stuffing or turn into a large shallow buttered baking dish and bake at 350 degrees until golden brown, between 30 to 45 minuets.