



## Tuscan Sausage Stuffing with Fennel

*Recipe courtesy of Sherri Hansen*

Ingredients:

- o 1 loaf day-old Italian bread, cubed or torn into bite-sized chunks
- o 1 lb bulk mild Italian sausage
- o 1/2 cup plus 2 tablespoons extra-virgin olive oil
- o 1 large onion, chopped
- o 1 clove garlic, minced
- o 1 large or 2 small fennel bulbs, thinly sliced
- o 1 cup chopped Italian flat leaf parsley
- o 1 teaspoon dried sage
- o 1 teaspoon coarse ground black pepper
- o 1 tablespoon chopped fresh rosemary (or 1 teaspoon dried) plus enough sprigs for garnish
- o 1 teaspoon salt
- o 1 cup chicken broth or stock
- o Cooking spray

Directions:

Brown Italian sausage in a pan and drain excess fat. In a separate pan sauté the onion, garlic, and fennel in 2 tablespoons olive oil until soft and translucent. In a large bowl, combine the bread cubes, browned sausage, sautéed vegetables, 1/2 cup olive oil, parsley, sage, pepper, rosemary, and salt. Transfer to a 13 X 9 pan sprayed with cooking spray. Lightly sprinkle chicken broth over the mixture to moisten, but not saturate (may or may not need entire cup). Bake uncovered at 350 for 30-40 minutes until golden brown. Serve with rosemary sprigs as a garnish and ENJOY.

Serves 8-10

**Metcalfes Cut Holiday Sides Recipe Competition 1st Place Winner!**

*Sherri was one of three finalists who competed live at the Isthmus Food & Wine Show on October 19, 2013.*

