



FROM THE KITCHEN OF: DANA BELSTLER
MINING TEAM LEAD - JSG SPOKANE

NONNI'S STUFFING

INGREDIENTS

12 slices lightly toasted bread
(for extra flavor, use different types such as
sourdough, white, wheat, rye, etc.)

1 small onion

3 toes of garlic

3 stocks of celery

4 tablespoons of olive oil

1 egg

8 - 10 oz sausage (for more flavor, remove the skin
before putting in pan)

salt and pepper to taste

poultry seasoning to taste

INSTRUCTIONS

In a medium skillet, sauté onion and celery with olive oil until soft.

Add in fresh garlic and sauté for about a minute on low heat so that you don't burn it.

Add salt, pepper and poultry seasoning to taste.

Remove the onion, celery and garlic from the pan and place in a small bowl on the side.

Using the same pan, break the sausage links (minus skins) into the pan and cook until done. You may leave the pieces larger or make them crumbly, it is a personal preference.

When complete, transfer the sausage, celery, onion and garlic into a large bowl. You can use the sausage grease as an extra layer of flavor or discard.

After toasting the bread, soak the pieces in milk until slightly soft. Cut the soaked pieces into bite sized pieces and place in the bowl with the sausage, celery, onion and garlic.

With clean hands or large spoon, gently mix the ingredients together. Add more salt, pepper and poultry seasoning to taste.

Once the stuffing ingredients are thoroughly combined add an egg into the bowl and mix to bind the ingredients together.

Place stuffing into a turkey or bake separately until golden brown (separately about ½ hour at 350 degrees). YUM.

"WHAT WE'RE REALLY TALKING ABOUT IS A
WONDERFUL DAY SET ASIDE ON THE FOURTH THURSDAY
OF NOVEMBER WHEN NO ONE DIETS. I MEAN, WHY ELSE
WOULD THEY CALL IT THANKSGIVING?"

- ERMA BOMBECK

