

Bluebell's Famous Sausage and Cornbread Stuffing

2 lb. Sweet Italian Sausage (The stuff with fennel) casings removed

2 cups Yellow Onions, rough chopped

2 stalks of Celery, rough chopped

1/3 cup Chopped Parsley

Chopped Sage to taste (about 1-2 tablespoons)

Cornbread, and lots of it (probably 2 pounds of the stuff) Buy it or bake it; I don't care. Then break it up into chunks and toast it.

1-2 cups Chicken Stock

Salt and Pepper to taste.

Break up the sausage into nice chunks and brown it in a bit of oil. Once the sausage is nicely browned, add the celery and onions and sauté until they get a bit of color.

Dump into your biggest bowl and correct the seasoning, add the sage and parsley and mix a bit. Then add as much cornbread as you feel like. My guess is that a 1:1 ratio of cornbread to everything else will work well.

Mix it gently and then moisten the mixture with the chicken stock until it is looks appetizing, but not dripping wet and disgusting looking.

Spoon into greased baking dishes, cover with foil and bake at 350° for 20 minutes.