

Sausage-Pecan Stuffing

Makes about 12 cups stuffing

- 2 large onions coarsely chopped
- 1 pound pork sausage
- 2 (6-ounce) packages herb stuffing mix
- 1 (15-ounce) package golden raisins
- 1 cup coarsely chopped pecan halves
- 6 celery ribs, chopped
- 1/4 teaspoon dried basil
- 1/4 teaspoon oregano
- 1/4 teaspoon curry powder
- 1/4 teaspoon caraway seeds
- 1/4 teaspoon poultry seasoning
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 1/2 cups chicken broth

In a large skillet, brown sausage with chopped onions. Drain drippings. Add herb packet from the stuffing mix. Stir in raisins, pecans, celery and the seasonings, simmer for 10 minutes. Add stuffing mixes and broth, mix well. Cook and stir for about 5 minutes. Remove from heat and let cool a bit. Fill bird body cavities with warm stuffing. Close bird openings and tie drumsticks together. Place any remaining stuffing in greased baking dish, cover and refrigerate. Bake bird uncovered at 325 degrees F. Baste with melted butter as needed. When the bird begins to brown, cover lightly with aluminum foil. When fully cooked use lifting tool to remove bird from roasting pan and place on serving tray or cutting platter. About 1 hour before the bird is fully cooked, bake remaining stuffing, covered, for 1 hour at 325 degrees F, uncover and bake an additional 10 minutes.



Also works great for landing fish and holding them for pictures. Just insert the pointed end into the mouth and through the gill.