

"Miles Standish Stuffing"

ingredients:

- 1 stick (8 tablespoons) to 1 1/4 sticks unsalted butter
- 3 medium yellow onions, peeled, halved and cut into thin slices
- 8 stalks celery, stalks trimmed of leaves and ends, washed, dried and cut into thin slices
- 8 slices white sandwich bread
- 10 ounces pepperoni, skin removed, cut into small cubes
- 1 pound loose pork breakfast sausage, broken into small pieces and cooked
- Kosher Salt & White Pepper to taste

directions:

- Preheat the oven to 400°F
- Arrange the bread slices in a single layer on a baking sheet and toast until light brown. Alternatively, brown them in a toaster.
- While the bread is still hot, lightly butter both sides of each piece. Cut into 1-inch squares and transfer them to a large bowl. Toss with salt, pepper. - Mix to blend. Set aside..
- Crumble sausage up into frying pan, cook with celery and onions until browned.
- Combine meat mixture with bread and 2 eggs, mix well with hands. If mixture is dry add water until it holds together
- Spoon the bread mixture into a well-greased 3-quart or 13- x 9-inch baking pan, make sure it is evenly distributed in the pan.
- Cook in a preheated oven set to 350° for 45 minutes or until the top is crusty and brown.

Recipe courtesy [Alex Guarnaschelli](#)