

## "Big Grandma's Turkey Stuffing"

### ingredients:

- 2 Loaves Bread Dried
- 1 Onion (Chopped fine)
- 5 Stalks Celery( Diced)
- 1 package Tennessee Pride Breakfast Sausage
- 2 eggs
- Salt & 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.