



Italian Stuffing

from: **Teresa Frosini**

INGREDIENTS

- ♦ 1 round Italian loaf (3/4 to 1 pound) cut into 1-inch cubes, 8 cups
- ♦ 2 tablespoons olive oil, divided
- ♦ 2 pounds sweet Italian sausage, casings removed, divided
- ♦ 1 stick unsalted butter, cut into pieces
- ♦ 3 medium onions, chopped
- ♦ 4 large celery ribs, chopped
- ♦ 5 garlic cloves, minced
- ♦ 4 large eggs, lightly beaten
- ♦ 3/4 cup heavy cream, divided
- ♦ 1/2 cup turkey giblet stock or reduced-sodium chicken broth
- ♦ 1 cup grated Parmigiano-Reggiano (2 ounces)
- ♦ 1/2 cup coarsely chopped flat-leaf parsley

DIRECTIONS

Preheat oven to 350 degrees with rack in middle. Generously butter a baking dish.

Put bread in 2 shallow baking pans and bake, switching positions of pans halfway through baking, until just dried out – about 10 minutes.

Heat 1 tablespoon oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook half of sausage, stirring and breaking it into small pieces, until golden brown – about 6 minutes. Transfer with a slotted spoon to a large bowl. Brown remaining sausage in remaining tablespoon oil, transferring to bowl.

Pour off fat from skillet and wipe clean. Heat butter over medium heat until foam subsides, then cook onions, celery, garlic and 1/2 teaspoon each of salt and pepper, stirring occasionally until golden – 12 to 15 minutes. Add vegetables and bread to sausage.



Whisk together eggs, 1/2 cup cream, turkey stock, cheese and parsley, then stir into stuffing and cool completely – about 30 minutes. Reserve 5 cups stuffing to stuff turkey and spoon the remainder into a baking dish. Then, drizzle with remaining 1/4 cup cream. Cover stuffing and chill.

About 1 hour before stuffed turkey is finished roasting, bring dish of stuffing to room temperature. When turkey is done, increase oven temperature to 425 degrees and bake stuffing, covered tightly with foil, until hot throughout – about 20 minutes.

Remove foil and then “mangi, mangi!” (“Eat, eat” in Italian.)