Turkey Sausage Stuffing
by Brandon Franklin

Ingredients:
1/2 loaf whole wheat bread large diced and toasted (croutons)
3 T. olive oil (split)
1 bunch of celery, chopped 1/2 inch
1 large onion diced medium
6 cloves garlic minced
2 carrots peeled and diced small
3 T. fresh sage minced
1 T. poultry seasoning
2 t. onion powder
2 t. garlic powder
1 t. cayenne pepper
4 turkey sausage links cut out of casing and small diced (bratwurst or Italian. I prefer sweet Italian mild or hot)
1 T. salt
2 t. black pepper

Dice loaf of bread and toss in large bowl with 1 T. olive oil. Place on baking sheet with non stick spray. Bake at 350 degrees for 5 minutes. Take pan out and toss bread around to mix and place bake in the oven. Repeat this process 4 times or until all bread is toasted to a light to dark brown.
When bread is cooked set aside to cool. Heat saute pan with 1 T. olive oil. Cook sausage meat until cooked through. When meat is done pour into a 2" deep baking dish. Cook celery, onion and garlic in same pan with 1/2 T. olive oil. When celery is tender pour into baking dish with sausage. Cook carrots with herbs and seasoning in same pan with 1/2 T. olive oil. When carrots are tender, pour into baking dish with vegetables and meat. Add to bread to baking dish and mix. Let cool, cover with foil and sit for at least 4 hours to incorporate flavors. When ready to eat, heat at 350 degrees for 10-15 minutes or until hot all the way through.