

This is a recipe that was originally my mother's (I love you mom) which was simple and extremely tasty. The basic recipe called for pork sausage, celery, onions, white bread, and thyme. It was simple and oh soooo good. I've kept the basic ingredients and embellished upon it. This is a very hardy stuffing that is very tasty and not dominated by bread and sodium as most recipes are. So here it goes:

- 3 lbs of pork sausage
- 1 1/2 cups of chopped celery
- 1 large onion diced
- 3/4 loaf of a good multi-grain bread
- 1 1/2 to 2 cups of wild rice
- 1 Tsp of thyme
- A twinge of cayenne pepper

In a stock pot cook the sausage and drain the excess grease/fat from time to time. Sautee the celery and onions, separately of course until tender. Cook the wild rice. When the sausage is done I drain most of the remaining liquid and add my thyme and cayenne and stir. I then add all the remaining cooked ingredients and stir. Finally, I add the bread by mixing it with all the ingredients adding a little water so that the bread mixes well. I stuff the bird and the rest I put in a bread pan and bake until the top is a golden brown.

I find that the wild rice compliments the dish by adding a slight nutty flavor and the multi-grain bread makes it hardier than white. I think mom would of approved. Happy turkey day!!