

# Skupny Traditional Sage Dressing ala John

## Recipe by John Skupny

*"Turkey stuffing was always the magic for me at Thanksgiving. I learned to make it just to see how that magic would come together. The aromas of caramelized onions, celery and mushrooms are an integral part of that 'smell' of Thanksgiving dinner in the Skupny house!"*

8-10 SERVINGS

- **8-10 cups of stale bread, cut into cubes**
- **1 cup salted butter**
- **1 cup onion, minced**
- **1 cup celery, chopped**
- **2 cups mixed mushrooms, sliced or chopped**
- **1 tsp salt**
- **1 tsp white pepper**
- **6 Tbsp fresh sage, minced**
- **2 Tbsp of fine herbs (or herb drawer mix)**
- **1.5 cups chicken stock**
- **1 egg, well beaten**
- **3-4 sausages, plain bulk pork or mild Italian**

## DIRECTIONS

1. Preheat oven to 325 degrees. Rub butter along sides and bottom of 9 x 12 Pyrex baking dish.
2. Cut aged bread into cubes. You can also use pre-packaged bread cubes, but be sure there is minimal seasoning included.
3. Heat a large sauté pan over medium heat. Add butter and melt. Add minced onions & chopped celery and sauté in butter until just caramelized.
4. Add mushrooms and sauté for a minute, keeping them firm. Add salt, pepper, sage, and fine herbs. Mix egg with 1.5 cups of chicken stock (turkey stock works, too) and add to the pan. Stir to combine. Remove from heat.
5. Cut sausages into ½ inch slices, and then cut them in half.
6. Heat a second sauté pan over medium heat. Sauté sausages until just browned. Remove sausages with a slotted spoon/spatula to paper towel lined plate to drain grease.
7. In a large mixing bowl, combine all ingredients. Add pepper and any additional sage or fine herbs, if it seems needed. Mix well but light, so as not to get too soggy or mushy. Spoon into buttered Pyrex dish and cook at 325 for 1 – 1.25 hours, or lightly browned top. If done way in advance, then cover with foil and reheat before serving.

**WINE** 2016 Lang & Reed Cabernet Franc, North Coast  
2016 Lang & Reed 'Two-Fourteen' Cabernet Franc Napa Valley