

Holiday Favorites

When it comes to holiday entertaining, everyone knows it's the food that guests will be talking about. Traditional holiday favorites are a must at every table, and there's nothing more classic than stuffing and a breakfast casserole.

Stuffing is as important as the main dish in any holiday spread. This year, flavor your stuffing with Sage Pork Sausage; the savory smells from your kitchen will have stomachs rumbling long before guests even get to the table.

With Sausage Crumbles, you can whip up an Easy Egg Casserole in the morning – or even the night before – and pop it in the oven for a no-hassle breakfast that's so comforting and delicious, they'll be coming back for seconds.

Sage Sausage Stuffing

- Yield: 12 servings (1 cup each)
- 1 package Pork Sausage Roll
 - 1 1/2 cups chopped celery
 - 1 large onion, chopped
 - 3/4 cup chopped carrots
 - 3 cloves garlic, minced
 - 2 teaspoons dried rosemary
 - 1 package (10 ounces) frozen chopped spinach, thawed, drained
 - 1 package (8 ounces) fresh mushrooms, sliced
 - 1 bag (14 ounces) cubed herb-seasoned stuffing mix
 - 2 cups chicken broth
 - 1/2 teaspoon ground black pepper
 - 1 egg, lightly beaten

Preheat oven to 325°F.

Cook sausage, celery, onion, carrots, garlic and rosemary in large stockpot over medium-high heat 8 minutes, stirring frequently. Add spinach and mushrooms; cook 2 to 3 minutes or until sausage is thoroughly cooked, stirring frequently. Remove from heat.

Add stuffing mix, broth, pepper and egg; mix just until blended.

Spoon into lightly greased 13 x 9-inch baking dish; cover with foil.

Bake 50 minutes to 1 hour, or until thoroughly heated (160°F).

Cook's Tips: If you don't have a stockpot, cook the sausage, celery, onion, carrots, garlic and rosemary in a large skillet. Add spinach and mushroom; cook as directed. Pour over stuffing mix in large bowl. Add remaining ingredients; mix just until blended. Bake as directed. If you prefer a crisper stuffing, remove foil for the last 15 minutes of the baking time.



Easy Egg Casserole

- Yield: 12 servings (1 square each)
- 8 eggs
 - 3 cups milk
 - 1/4 teaspoon ground black pepper
 - 8 cups French bread cubes (3/4-inch pieces)
 - 1 package Sausage Crumbles 2 cups (8 ounces) shredded sharp cheddar cheese

Preheat oven to 350°F

Beat eggs, milk and pepper in large bowl with a wire whisk until well blended. Add bread cubes; stir gently until evenly coated.

Stir in sausage crumbles and 1 1/2 cups cheese.

Pour into lightly greased 13 x 9-inch baking dish; sprinkle with remaining cheese.

Bake 45 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting into 12 squares to serve.

Spinach-Egg Casserole: Add 1 package (10 ounces) frozen chopped spinach, thawed and squeeze dry, to egg mixture

before pouring into prepared baking dish.

Make-Ahead Egg Casserole: Assemble casserole as directed; cover. Refrigerate overnight. When ready to serve, uncover and bake 50 to 55 minutes or until knife inserted in center comes out clean.

For more holiday recipes, visit www.jimmydean.com.



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