



The Little French Bakery

### Recipe: Dad's Thanksgiving Dressing

Almost every family I know has a their own version of Thanksgiving dressing. Whether it's made from scratch or out of a box, it's the one they think of when they think of the holiday meal. Our family is no exception. My grandma and my dad have always made this dressing. It's almost like a sausage bread pudding. We love it, and I hope you will too.

Serves eight to twelve as side dish

- 1 large loaf white bread, sliced and crusts removed
- 1 large onion, chopped
- 1 1 pound tube ground sausage (something like Jimmy Dean)
- 2 Tbsp Poultry Seasoning
- 6 Tbsp butter
- 2 tsp ground black pepper
- 1 egg, loosened
- 1 tsp salt

Preheat oven to 350 degrees F.

Tear the bread into 1-2 inch pieces, set aside.

In a large skillet/frying pan. Brown the sausage, drain and set aside.

Wipe out the pan, then melt the butter. Add the onion and cook over medium heat until it is soft and translucent.

In a large mixing bowl, place the bread in the bowl and drizzle with water - don't be shy. The bread should be very damp and squishy. My dad used to hold the bread loaf under the faucet and run the water over the bread, then tear. Add the egg, butter, onion, sausage, poultry seasoning, salt and pepper. Stir together. Place the mixture in the a large, buttered casserole dish. Bake covered for 45 minutes, then uncovered for 10-15 until golden brown and slightly puffed.

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## My Thanksgiving Dressing

My dad's dressing is great. That said, I needed to put my own spin on it and make it just a little different. The base recipe is the same, but I've added some additional goodies.

Serves eight to twelve as side dish

- 1 large loaf white bread, sliced and crusts removed
- 3 cups chicken stock
- 1 large onion, chopped
- 1 1 pound tube ground sausage (something like Jimmy Dean)
- 2 Tbsp Poultry Seasoning
- 6 Tbsp butter
- 2 tsp ground black pepper
- 1 egg, loosened
- 1 tsp salt
- 1 cup chopped pistachio nuts, almonds or pecans (in any combination)
- 1 cup dried cranberries or dried cherries

Preheat oven to 350 degrees F.

Tear the bread into 1-2 inch pieces, set aside.

In a large skillet/frying pan. Brown the sausage, drain and set aside.

Wipe out the pan, then melt the butter. Add the onion and cook over medium heat until it is soft and translucent.

In a large mixing bowl, place the bread in the bowl and drizzle with the chicken stock. The bread should be very damp, almost squishy. If the bread is still dry, you can add more stock or some water. Add the egg, butter, onion, sausage, poultry seasoning, salt and pepper. Stir together. Mix in the nuts and dried fruit.

Place the mixture in the a large, buttered casserole dish. Bake covered for 45 minutes until then uncovered for about 10-15 minutes. golden brown and slightly puffed.