



## Harveys Supermarkets Wild Rice Sausage Stuffing



### Ingredient List

3 cups cooked wild rice  
olive oil  
1 lb. mild or spicy sausage  
1 yellow onion, diced  
1 cup diced carrots  
1 cup diced celery  
3 tbsp. fresh chopped sage  
1 stick butter  
8 cups day-old or 'stale' white bread torn into ½ cubes  
5 cups chicken broth  
1 egg, beaten  
parchment paper

### Directions

1. Cook the wild rice by placing 1.5 cups of dry rice & 3 cups chicken broth into a sauce pan. Bring this to a boil, reduce the heat to simmer, cover and cook for 45 minutes or until all the liquid has absorbed into the rice.
2. Preheat the oven to 375. Put a heavy bottom sauté pan with 3 TB olive oil over medium high heat on the stove top until oil is hot. Take the sausage out of the casing, crumble and sauté until brown. Remove the sausage with a slotted spoon and set aside in a bowl.
3. Add to the pan the diced onions, carrots & celery. If the pan seems dry add a little more olive oil. Season with salt and pepper and sauté until the vegetables are cooked but not soft. Then toss in the sage.
4. Melt 1 stick of butter and toss with bread cubes in a large bowl and season with salt & pepper. Then add the sausage and vegetables and toss to combine.
5. Whisk together 1 egg and 2 cups chicken broth then pour this over the bread mixture. Toss with your hands until combined.
6. Line 2 cookie sheets with parchment paper and spoon the mixture evenly between the two. Bake for 30-40 minutes or until the top is golden brown. Bake longer if you want a crispier top layer. Season with salt & pepper to taste. Enjoy!