

Sausage Stuffing

Barb Hall

1 lb. pork sausage	1 tsp. thyme
1 stalk celery, chopped	1 tsp. poultry seasoning
1 small onion, chopped	12-14 slices of stale bread
1 large tart apple, chopped	1 egg

Brown sausage and drain.

Add everything except bread and egg and simmer 5 minutes.

Drop bread slices in cold water and squeeze to get most of the water out.

Drop bread in bowl and mix in beaten egg.

Add this mixture to sausage mixture.

Add salt and pepper to taste.

Put in greased dish and bake at 350 degrees for 20 minutes without cover.

Cover and bake 20 minutes more.