
Sausage Stuffing for Crown Roast of Pork

Debby

Servings: 12

Preparation Time: 30 minutes

1 12 oz sausage, Jimmy Dean hot
1 12 oz sausage, Jimmy Dean mild
2 pounds ground pork
3 Tablespoons BUTTER
1 large white onions
1 large Granny Smith apple, peeled and chopped
1 cup celery and leaves, chopped fine
1/2 cup fresh bread crumbs
1 can parsley, chopped
1 teaspoon sage
2 teaspoons salt
crank freshly ground pepper

Cook onion in butter for 5 minutes until soft, but not brown. Add chopped apple and celery and cook another 5 minutes. Spoon into a large bowl and cool. Add everything else and mix well. Add to crown center just before cooking.

Easter Dinner, Pork

Per Serving (excluding unknown items): 240 Calories; 19g Fat (72.0% calories from fat); 13g Protein; 3g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 440mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.