Sausage and Giblet Stuffing

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Recipe type: Stuffing

Cuisine: Thanksgiving

Serves: 12

Ingredients

* 12 cups of [Herb Muffins](http://www.platedwithstyle.com/2013/11/17/kefir-buttermilk-herb-muffins/) (see recipe below) or herbed dry breading (600g)
* 1 set of Neck and Giblets/Liver from the Turkey
* 1 medium Sweet Yellow Onion, diced
* 4 Garlic Cloves, minced
* 1 lb of Pork Sausage
* 3 Celery Stalks, diced
* 3 Tablespoons of minced Fresh Sage
* 2 Tablespoons of Fresh Thyme Leaves
* 1 Tablespoon of Lemon Zest
* 1 Tablespoon of Kosher Salt
* ½ Tablespoon of Cracked Black Pepper
* 3 Tablespoons of melted Butter/Ghee
* ¼ cup to 1 cup of Broth (as needed)

Instructions

1. Preheat oven to 350F.
2. Crumble the breading into about 1" pieces.
3. Boil the turkey pieces in water for about an hour. Save the broth for later.
4. Remove the meat from the broth. Mince the organ pieces and separate the neck meat from the bone.
5. Stir fry the onion and garlic until barely translucent.
6. Crumble the sausage and gently add it to the breading.
7. Add the vegetables, herbs, zest, and seasoning to the breading mixture and gently fold until combined.
8. Combine the butter and ¼ cup of broth (use the broth from the boiling in the previous step). The bread should be soft enough to squeeze and feel moistened but not soaked. Add more broth if the bread is still dry.
9. Spread the breading onto a 9x13 inch pan.
10. Cover and bake at 350F for about 45-50 minutes until the temperature reaches 160F.

Notes

If your sausage has salt added, you may like to skip the adding more salt.