



Total Time  
**50 MIN.**

Serving & Size  
**1/2 CUP**


Difficulty  
**EASY**

Yields  
**36**

Stuffing: its not just a good side dish during Thanksgiving. This 4-ingredient recipe will allow you to simply and easily exceed your patron's expectations.

<b>Nutrition Facts</b>	
Serving Size	1/2 CUP
<b>Amount Per Serving</b>	
<b>Calories</b> 182	
<b>% Daily Value</b>	
<b>Total Fat</b> 9.4g	<b>14%</b>
<b>Saturated Fat</b> 4.3g	<b>22%</b>
<b>Cholesterol</b> 24mg	<b>8%</b>
<b>Sodium</b> 501mg	<b>21%</b>
<b>Total Carbohydrate</b> 19.3g	<b>6%</b>
<b>Dietary Fiber</b> 0.9g	<b>4%</b>
<b>Protein</b> 4.1g	<b>8%</b>
Vitamin A 5%	Vitamin C 0%
Calcium 2%	Iron 8%

**INGREDIENTS** **WEIGHT** **MEASURE**

butter	8 oz.	1 cups
water		8 cups
 <b>Pepperidge Farm® Herb Seasoned Stuffing</b>	32 oz.	1 pkg.
bulk ground pork sausage, cooked, crumbled	1 lb.	

**INSTRUCTIONS**

1. Combine stuffing seasoning packet, butter and water in saucepot. Heat to a boil. Remove from heat.
2. Add stuffing and sausage. Mix lightly. Place in greased full hotel pan (20x12x2).
3. Bake at 350° F. for 25 minutes or until hot. CCP: Bake until internal temperature is 165° F. or higher for 15 seconds.
4. CCP: Hold at 140° F. or higher. Portion using No. 8 scoop (1/2 cup).