

# Breaking Bread

with the Williams Family...  
Ingrid's Recipes



## Artichoke-Sausage Dressing

### Ingredients:

- 1 loaf (1lb.4 oz.) Artisan Pugliese or sour dough bread
  - 2 1/2 cups chicken broth
  - 1 pound Italian sausage, bulk or with casings removed
  - 1 pound packaged sliced mushrooms
  - 1 cup onions
  - 1 cup celery
  - 1/2 cup parsley
  - 1 jar (14.75 oz.) marinated artichoke hearts, drained
  - 1 cup grated Parmesan cheese
  - Season to taste with your favorite seasoning mix. With this recipe any blend of seasonings works.
1. Cut bread into 1-inch chunks and put in a big bowl. Add 2 1/2 cups broth; mix to moisten bread and set aside.
  2. Break sausage into about 1/2 inch lumps and put in a 10 to 12 inch frying pan. Cook over high heat, stirring often, until meat is lightly browned, 3 to 5 minutes. Add mushrooms, onions, celery, and favorite seasoning; cover pan and cook, stirring occasionally, on medium-high until vegetables are juicy, 8 to 10 minutes.
  3. Remove from heat.
  4. Add parsley, drained artichoke hearts, and cheese to bowl of bread. Mix well. Add sausage and hot vegetables, mix well.
  5. Spoon dressing into a 9x13 inch casserole and bake at 475° until top is brown and edges crispy 25 to 30 minutes.