



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Dressing

1 lb. chicken gizzards, finely chopped
1 lb. pork sausage, crumbled
1 tablespoon olive oil
1 tablespoon butter
2-3 garlic cloves, minced
1 shallot
2 stalks celery, minced
1 cup mushrooms, sliced
1/2 teaspoon sage, chopped
1/2 teaspoon paprika
pinch of celery seed
2 1/2 cups low-sodium chicken broth
1 stick butter
herb stuffing cubes
1-2 eggs
3-4 tablespoons parsley, chopped

For a flavorful dressing, saute finely chopped chicken gizzards and crumbled pork sausage in 1 tablespoon each olive oil and butter with 2-3 cloves minced garlic, 1 shallot, 2 stalks minced celery, 1 cup sliced fresh mushrooms, 1/2 teaspoon chopped fresh sage, 1/2 teaspoon paprika, and a pinch of celery seed. Add 2 1/2 cups low-sodium chicken broth and 1 stick butter. When butter melts, stir in 1 14 oz. package of herb stuffing cubes. Mix well; remove from heat and quickly stir in 1-2 eggs, and 3-4 tablespoons chopped fresh parsley. Pack stuffing into a buttered baking dish, cover with aluminum foil, removing foil to allow dressing to brown during the last 20 minutes (the stuffing can be browned after the turkey is removed by increasing oven temperature to 425°F.)