

Sheila Kurtzer's Stuffing

(...with Yehuda's edits)

People
of the
Cook

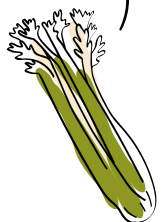


Ingredients:

- 1 lb sausage (crumbled and cooked)
- 2 celery stalks (chopped)
- 1 large onion or leek (white part of leek only)
- 1 fennel bulb
- 2 carrots (diced)
- 8 oz baby bella mushrooms
- 2 garlic cloves (minced)
- 4 cups matzo farfel
- 1 32 oz carton chicken broth
- Half a bunch of parsley, chopped
- Black pepper to taste
- Olive oil

Instructions:

1. **Heat olive oil and sauté**, in a large pot or pan, the sausage, celery, carrot, fennel, onion, mushrooms, and garlic until soft.
2. **Stir in** the chicken broth.
3. **Combine the sautéed mixture** with matzo farfel.
4. **Stir in the parsley** and add black pepper to taste.
5. **Add more broth** or water to moisten the mixture (if necessary).
1. **Bake separately** in a dish at 350°F (175°C) for 20 minutes or use as stuffing for turkey.
2. **Finish** with turkey drippings.



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