

**Grandpa's Favorite Sage Sausage Stuffing** - Oscar Hendriksen

3 lbs pork sausage  
2 large onions, diced  
10 stalks celery, diced  
3 loaves bread  
1/2 lb butter or margarine  
2 tsp salt  
1/2 tsp black pepper  
1 T poultry seasoning  
2 cups chicken stock

Brown sausage and add onions and celery. Simmer for 15 minutes or until tender. Add butter, cubed bread, stock, and spices. Cook slowly, turning frequently, for 30 minutes. Bake with top and bottom heat 30 minutes more. A traditional favorite at our house. Yummy!