



Pepe's Potato Stuffing

INGREDIENTS:

- 5 lbs peeled russet potatoes
- 1 large yellow onion
- 1 tube roll of Jimmy Dean SAGE ground sausage
- 1 lb ground hamburger/beef
- 2 cups chicken broth
- 2 tbsp Bell's poultry seasoning
- 1 tbsp rubbed sage (ground if you can't find it)
- Salt and liberal amounts of black pepper to taste
- 1 stick butter
- 1 tbsp powdered garlic

RECIPE INSTRUCTIONS:

1. Dice the onion, brown sausage, and hamburger/beef. Season lightly with salt, pepper, garlic powder, and poultry seasoning. Measure with your heart.
2. While the meat is browning, boil your peeled potatoes until fork-tender. Drain the potatoes and the meat mixture, then dump the meat into the potatoes.
3. Throw in the stick of butter and start with 2 cups of chicken broth. Add your salt, black pepper, poultry seasoning, sage, and garlic powder. Again, these are heart measurements. My grandmother's name is Francesca Augustina Ferrara—call upon her to guide you. I've estimated the measurements to the best of my ability.
4. You can use a mixer or a hand masher to combine all of this together. I use a hand masher. It's like therapy. Smash it up a bunch, stir, smash some more, stir. You want it not to be fully smooth like mashed potatoes, but still retain tiny potato chunks. It will be gray—this is good and not weird.
5. If you feel it is not "creamy" enough, add another half stick of butter and a splash or two of broth until it reaches a consistency that is palatable to you.
6. Taste often for flavor. It should have a slight kick from the pepper and poultry. Remember, potatoes need more salt than you think they do.

