

Venison Sausage and Chestnut Stuffing

1 package seasoned stuffing cubes (I used Pepperidge Farm)
1 1/2 cups chopped celery
1 cup chopped onions
1 pound venison sausage (or any other bulk sausage of your choice)
1 pound chestnuts, roasted, peeled and chopped
2 cups turkey stock
Zest of one orange
Salt and pepper to taste
2 tablespoons butter, sliced into pats

Preheat oven to 350°F. In a large frying pan over medium high heat, brown the sausage. Use a wooden spoon to break sausage up into pieces. Remove meat from the pan with a slotted spoon and set aside. Drain all but 2 tablespoon of fat from the pan, sauté the onion and celery until the onion is translucent and tender, about 5 minutes. Add the stock and bring to a boil, remove from heat.

Put stuffing cubes in a very large bowl. Add sausage, chopped chestnuts and orange zest. Pour stock/onion/celery mixture over the stuffing, mix gently. Add salt and pepper to taste if desired. Transfer the stuffing to a greased two quart casserole. Top with pats of butter. Bake for 30 minutes.