

## 2012: Italian Chard Dressing

*After making the same [Sourdough Artichoke Sausage Dressing](#) for 14 years, Sean broke from tradition and made this recipe for the first time in 2011. It has now become Sean's (though, not his family's!) favorite Thanksgiving recipe—enjoy!*

*Happy Thanksgiving!*

**Yield:** 16 servings (12 cups)

### INGREDIENTS:

¾ loaf crusty sourdough bread  
1 ½ cups nonfat milk  
2 pounds Italian Sausage (if you like spice, use 1 pound sweet and 1 pound spicy sausage). For best results, use only fresh made sausage from Wenatchee's [Mike's Meat & Seafood](#).  
1 cup chopped fresh parsley  
1 garlic clove, minced or pressed  
1 medium yellow onion, chopped  
½ cup finely chopped celery  
1 ½ pounds green Swiss chard, stem ends trimmed, coarsely chopped  
1 ½ cups freshly grated parmesan cheese  
1 ½ teaspoons dried basil  
¼ teaspoon dried rubbed sage  
¼ teaspoon dried rosemary  
Sea Salt

### DIRECTIONS:

1. Cut bread into ½ -inch slices. Place slices in a large bowl and add milk. Mix gently with a spoon to saturate with milk and let stand about 30 minutes. Stir occasionally.
2. Meanwhile, place a 6 to 8-quart pot over high heat. Squeeze sausages from casings into pot. Discard casings. Cook meat, stirring often to crumble, until lightly browned, 10 to 15 minutes; discard fat. Add parsley, garlic, onion, and celery. Cook, stirring often, until vegetables are lightly browned, 5 to 8 minutes. Add chard and ½ cup water and cook, stirring often, until wilted, about 5 minutes.
3. With your hands, squeeze bread slices to break them into tiny pieces. Add cooked meat mixture, parmesan, basil, sage, and rosemary. Season with sea salt to taste.
4. Preheat oven to 325° or 350° (use temperature turkey requires; see note below). Spoon stuffing into a shallow 3-quart (9 x 13) casserole. For moist stuffing, cover with foil; for crusty stuffing, do not cover. Bake until hot (at least 150° in center) or lightly browned, at least 30 minutes.
5. Make up to 1 day ahead: make stuffing, put in casserole, cover, and chill. Allow about 1 hour to bake.