

Stuffin Muffins

INGREDIENTS

1 PACKAGE SAUSAGE...- I USED SPICY HOT - COOKED AND CRUMBLED - BY BOB EVANS BUT USE WHATEVER YOU LIKE

10 SAVED UP ENDS FROM LOAVES OF BREAD - I KEEP A BAG IN THE FREEZER TO SAVE UP THE ENDS OTHERWISE THEY GO IN THE TRASH - BREAK INTO SMALL BITE SIZE PIECES

1 CUP CELERY, SLICED

1 1/2 PRE JULIENNE CUT CARROTS

1 ONION, CHOPPED INTO SMALL PIECES

MUSHROOMS -SLICED AND BROWNE

2 CLOVES GARLIC MINCED

OLIVE OIL

1/4 CUP PARSLEY

2 TBS ITALIAN SEASONING

1 CUP CHICKEN BROTH

Preparation

Break bread into bite-sized pieces and put in large bowl.

Cook sausage and break into small crumb-like pieces. Add to bread mixture.

Cook mushrooms in a few tablespoons of olive oil. (Tip: Don't crowd the shrooms or they won't brown). Add to bread mix.

Saute celery, carrots in oil olive until just done. Add to bread mix.

Add garlic, parsley, Italian seasoning to liking.

Beat eggs with 1 cup of chicken broth. Sprinkle on brad mixture, tossing as you go until moist enough to hold shape. Toss. thoroughly.

Take handfuls and make medium-sized balls. Squees to secure shape. Place in muffin tin.

Bake for 30 minutes, or until its as brown and crispy as you like!

Serving Size

Serves 12