

# Gravy-Stuffed Stuffing Muffins

## Ingredients

For the Country Gravy:

- 3 Tbsp unsalted butter
- 6 ounces sweet Italian sausage (turkey or pork), casings removed
- ¼ cup all-purpose flour
- 4 Tbsp chopped green onions
- 1 ½ Cups milk
- Salt and pepper to taste

For the Stuffing:

- 5 Tbsp unsalted butter, divided
- ½ cup dices celery
- 1 cup diced onions
- 1 tsp poultry seasoning
- Salt and freshly ground black pepper
- 5 cups chicken broth
- 12 cups bread cubes
- 1 Tbsp chopped fresh Italian Parsely
- 1 Tbsp minced fresh sage
- 2 tsp minced fresh thyme
- 2 large eggs, beaten

## Instructions

### For the Country Gravy

1. Melt 3 Tbsp butter in saucepan over medium-high heat. Add sausage; cook and crumble into very small pieces until browned, 5-7 minutes.
2. Add flour and stir to combine with the butter and sausage fat. Cook and stir for 2 minutes.
3. Add green onions. Cook and stir for 1 minute; don't overcook.
4. Pour in milk and cook, stirring constantly, until mixture comes to a boil Continue to cook and stir until nice and thick. Stir in talk and pepper.
5. Remove from heat and transfer gravy to a bowl. Cool to room temperature, 15-20 minutes. Wrap and refrigerate until cold an thick, about 2 hours.

### For the Stuffing

1. Preheat oven to 400 degrees F. Butter a 12-cup muffin tin with 1 tablespoon butter. You can also use paper muffin cups or parchment cups.
2. Melt 4 tablespoons butter in a saucepan over medium-high heat. Add celery, onion, and salt. Cook and stir until onion just starts to turn translucent, 4 to 5 minutes. Add parsley, thyme and sage, poultry seasoning and pepper. Cook and stir for 1 minute.

3. In a large bowl, combine the cubed bread and the onion and herb mixture. Stir to distribute the seasoning evenly.
4. Add chicken broth, 1 cup at a time. Stir after each addition and stop adding when all the bread is moist. Amount of broth needed depends on type and dryness of bread.
5. Mix in eggs.

#### Making the muffin

1. Take a handful of stuffing mixture and form a ball. Place it in the muffin cup. It should about fill the cup. Fill all 12 of the cups.
2. Wet your finger with water and make a bis hole in the center of each muffin, poking down pretty far but stopping about  $\frac{3}{4}$  inch from the bottom of the pan. Place 1-2 tablespoons of chilled gravy into each hole.
3. Divide remaining stuffing mixture between the 12 cups, covering the gravy center.
4. Bake at 375 until muffins have firmed up and are golden brown, about 25 -30 minutes.

Adapted from Chef John's recipe on [allrecipes.com](http://allrecipes.com)