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Dress Up Your Thanksgiving Dinner

(From Page 6B) 2 cups sliced celery 1/2 teaspoon leaf sage,

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crumbled 1/2 teaspoon leaf thyme, crumbled 1 teaspoon salt

1 cup chicken broth Pour stuffing mix into a large bowl. Cut sausage

into eight slices. Brown five minutes on each side in a medium size skillet. then break into small

pieces. Cook one minute mix; Pour drippings from pink remains; combine with crumbled cornbread

longer, or until no trace of skillet into cup; measure and return four table- pepper and chicken broth. mixture; toss lightly until spoons; Add onions and Bring to boiling, scraping evenly moist.

celery; saute until tender; off browned bits from skillet. Pour over sausage Stir in sage, thyme, salt,





HOURS: 8:00 A.M. - 9:00 P.M. MON. THRU SAT.

Sund.