

Welsh Potato Stuffing

by Susan Cain Campbell's great-grandmother, Mary Hannah Wetzel

5 lb. bag of potatoes
1 lb. (roll) of Jimmy Dean sage sausage (may use 2 lbs. if desired)
1 stick of butter or margarine
2-3 stalks of celery (chopped)
1 small onion (chopped)
1 egg

Clean potatoes and boil them whole (with skins on) for approximately 45 minutes, or until potatoes are somewhat soft (stick a fork into a potato to gauge doneness), but not falling apart. Put potatoes in strainer and allow them to cool some.

While potatoes are boiling and/or cooling, fry up sausage and add chopped onion and chopped celery to sausage to sauté. After sausage, celery and onion are cooked, add stick of butter to mixture to melt. Turn off heat and leave mixture on stove.

Peel potatoes and chop potatoes into bite-size pieces into a large bowl. Stir in sausage mixture with the potatoes. Beat egg, then stir in with potato-sausage mixture to bind it together. Pour into buttered casserole dish. Bake in 350° degree oven for approximately 45 minutes, or until potatoes start to turn brown on top. Baste occasionally with juice from turkey (if available) or canned chicken broth. May also be stuffed in turkey for cooking.