

SIDE DISH

Homemade Three Meat Stuffing

28 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
143 min	60 min	83 min	14	\$2.48	654 kcal



Welcome to a delightful culinary adventure with our Homemade Three Meat Stuffing, a dish that promises to elevate your dining experience. Perfectly blending the rich flavors of ground beef, pork, and savory Italian sausage, this stuffing is a hearty side that pairs wonderfully with roast turkey, mak...

Ingredients

- ☐ ½ cup apple cider vinegar
- ☐ 10 large eggs
- ☐ 15 garlic cloves, finely chopped
- ☐ 1½ pounds ground beef (ground 3 times)
- ☐ 1½ pounds ground pork (ground 3 times)
- ☐ 5 celery stalks, thinly sliced
- ☐ 1 cup finely chopped flat-leaf parsley
- ☐ 1 green bell pepper, seeded, ribbed and finely chopped
- ☐ 1 tablespoon ground cumin
- ☐ 1 pound cooked Italian sausage, sliced

☐ 14 servings Kosher salt and freshly ground black pepper

☐ 1/3 cup milk

☐ 1 cup pimento-stuffed olives

☐ 1 red bell pepper, seeded, ribbed and finely chopped

☐ 1 cup steak sauce

☐ 1 cup (2 sticks) unsalted butter, divided

☐ 3 large yellow onions, finely chopped

☐ 1 lemon, zested

☐ 1 tablespoon dried oregano

☐ 1 cup raisins

☐ 1½ cups bunches scallions, white and light green parts only, finely chopped (about

☐ 6 ounce tomato paste
canned

☐ 5 slices white bread

EQUIPMENT Bowl, Sauce pan, Oven, Pot, Plastic wrap, Casserole dish

Method

- 1 Place the eggs in a large saucepan and cover with water. Bring the water to a boil, cover, and turn off the heat.
- 2 Let the eggs sit for 10 minutes. Set aside to cool completely before peeling and chopping.
- 3 Melt 1/2 cup (1 stick) of the butter in a large pot over medium heat.
- 4 Add the beef and pork; cook until the meat is starting to brown, about 15 minutes.
- 5 Add 1/2 cup of the chopped onions and half of the chopped garlic, along with the steak sauce, vinegar, lemon zest, cumin, and oregano; season with salt and pepper. Cook, stirring often, until the onions are completely tender and the meat is cooked through, 30 minutes. Turn off the heat and transfer the meat mixture to a large bowl to cool. The meat base can be made up to 1 day in advance. You may cover with plastic wrap and refrigerate until you're ready to make the rest of the stuffing.
- 6 To the same large pot, melt the remaining 1/2 cup (1 stick) of butter over medium heat. Stir in the remaining onions and garlic, along with the bell peppers, celery, and scallions.
- 7 Add the tomato paste and cook until the vegetables have softened, about 15 minutes. Soak the bread in the milk for 3 minutes. Squeeze as much liquid from the bread as you can and then crumble it into the pot.
- 8 Add the meat mixture back into the pot, along with the chopped eggs, sausage, raisins, parsley, and olives and mix to combine.
- 9 Preheat the oven to 350 degrees F.

- 10 Transfer the stuffing to a buttered casserole dish and bake for 20 to 30 minutes until the top is nicely browned.
- 11 Serve with roast turkey.

Nutrition per serving

654

KCAL

29 g

PROTEIN

49 g

FAT

25 g

CARBS

Saturated Fat	21.1 g · 132% of daily needs
Fibre	3.4 g · 13% of daily needs
Sugar	5.5 g · 6% of daily needs
Sodium	850 mg · 37% of daily needs
Cholesterol	263 mg · 88% of daily needs
Vitamin C	33.3 mg · 40% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/homemade-three-meat-stuffing-146207