

Sausage-and-Wild Mushroom Stuffing

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This recipe goes with Roasted Turkey with Sausage + Wild Mushroom Stuffing

INGREDIENTS:

1/2 lb ground pork sausage
1/2 C butter or margarine
3 lbs mixed wild mushrooms (shiitake, portobello, enoki), sliced
1 large onion, sliced
1 bunch green onions, sliced
1 (14 1/2 oz) can chicken broth
1 (8 oz) package herb-seasoned stuffing mix
1 poultry herb bouquet, chopped
1/2 tsp salt
1/2 tsp pepper

DIRECTIONS:

Brown sausage in large skillet, stirring to crumble - drain and set aside. Melt butter in skillet - add mushrooms, onion + green onions - sauté till tender - stir in sausage, broth + remaining ingredients - spoon 4 C stuffing into turkey, if desired - place remaining stuffing into lightly greased 13x9" baking dish. Bake at 375° F for 45 minutes or till lightly browned.

Note: A poultry herb bouquet contains 2 sprigs each of fresh sage, rosemary, and thyme; 1 tsp of each dried herb may be substituted.

Yield: 8-10 servings