

SAVORY SAUSAGE STUFFING

2 packages Jimmy Dean sausage (I prefer Sage flavored)
8 ounces fresh mushrooms, sliced
1 ½ cup onion, diced
1 ½ cup celery, diced
1 cup grated carrots
3 garlic cloves, minced
10 ounce pkg. frozen spinach, thawed and drained (I use fresh)
2 tsp. dried rosemary
2 tsp. poultry seasoning
1 tsp. black pepper
15 ounce herbed dry bread, cubed
(use Italian bread, brush with olive oil and bake until browned)
2 cups chicken broth
1 egg, slightly beaten
2 cups whole cashews

In a large skillet, cook sausage until no longer pink. Add mushrooms, onions, celery, carrots and garlic. Cook and stir for 10 minutes until vegetables are softened. (If using fresh spinach, add the last 2-3 minutes to wilt it down).

Transfer meat and vegetables to a large mixing bowl. Add the remaining ingredients and stir well.

Pour everything into a large buttered 4-quart casserole dish. Bake for 60 minutes at 325 degrees.

****Stuffing is a snap done in a crockpot. Cut liquid in half and cook for four hours****

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