

Spinach-Sausage Stuffing

Turkey Day Primer | November 2007



Choose the bread you like best for stuffing. We suggest marbled rye-and-pumpernickel bread for a fun look and great flavor.

PREP: 40 MINUTES BAKE: 45 MINUTES OVEN: 325°

- 1 10-OZ. PKG. FROZEN CHOPPED SPINACH, THAWED
- 12 OZ. BULK PORK SAUSAGE
- ³/₄ CUP CHOPPED ONION
- 2 MEDIUM YELLOW OR ORANGE SWEET PEPPERS, CHOPPED
- 1 CUP CHOPPED CELERY
- ¹/₂ CUP BUTTER
- 2 TSP. DRIED SAGE, CRUSHED
- ¹/₂ -1 TSP. SALT
- ¹/₄ TSP. GROUND BLACK PEPPER
- 9 CUPS DRY RYE-AND-PUMPERNICKEL SWIRL OR SOURDOUGH BREAD CUBES, CRUSTS REMOVED IF DESIRED
- 1-¹/₂ CUPS CHICKEN BROTH

Press thawed spinach in a colander to remove liquid; transfer to a large bowl. Cook sausage in a Dutch oven until brown; drain fat. Add sausage to spinach.

Cook onion, sweet peppers, and celery in hot butter in same Dutch oven until tender. Add sage, salt, and black pepper. Stir in bread cubes and spinach-sausage mixture. Drizzle with enough broth to moisten and toss gently to coat. Use to stuff a 12- to 14-pound turkey. Spoon remaining stuffing into a casserole. Cover; chill until ready to put into oven. The last 45 minutes of turkey roasting, add casserole and bake until heated through. Makes 12 to 14 servings.

Per serving: 278 cal., 17 g total fat (8 g sat. fat), 40 mg chol., 816 mg sodium, 23 g carbo., 3 g dietary fiber, 8 g protein.