

As God As My Witness, I Thought Turkeys Could Fly Stuffing

- 32 ounces sage-flavored pork sausage
- 8 ounces fresh mushrooms, sliced
- 1 ½ cups diced onion (white or yellow)
- 3 garlic cloves, minced
- 1 bundle fresh spinach, chopped
- 2 teaspoons fresh parsley leaves (about 4 to 6 sprigs), chopped
- 2 teaspoons fresh rosemary leaves (about 4 sprigs), chopped
- 1 teaspoon dried thyme leaves
- ½ tablespoon fresh marjoram, finely chopped
- 1 teaspoon black pepper
- 15 ounces dry breadcrumbs with herbs or salad croûtons with herbs
- 2 cups chicken broth
- 1 egg, lightly beaten

Preheat oven to 325 degrees Fahrenheit. In a large saucepan or stockpot, cook sausage over medium-high heat, stirring frequently until thoroughly cooked and no longer pink. Add mushrooms, onion, garlic; cook 10-12 minutes or until onion is translucent, stirring frequently. Transfer mixture to a large bowl; add remaining ingredients and stir well. Pour into a buttered 4-quart casserole. Bake covered for 60 minutes. Serve on the side or stuff your bird.

Serving size: Makes 10-12 servings

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Recipe title inspired by the "Turkeys Away" episode of [WKRP in Cincinnati](#).*



MISCONCEPTION

AS GOD AS MY WITNESS... I THOUGHT TURKEYS COULD FLY.