

### PORK STUFFING

1 POUND PORK SAUSAGE, BROWNED  
3 CUPS FRESH SLICED MUSHROOMS  
1 ½ CUP CHOPPED ONION  
½ CUP SHREDDED CELERY  
3 CLOVES GARLIC

*Cook all of the above in sausage drippings and drain fat.*

8 CUPS BREAD CUBES  
10 OZ. FRESH SPINACH, CHOPPED, COOKED & DRAINED  
½ CUP MILK  
1 ½ TSP. DRIED BASIL  
½ TSP. DRIED OREGANO  
½ TSP POULTRY SEASONING  
¼-½ TSP CRUSHED RED PEPPER, IF DESIRED

*Excess stuffing can be baked separately for 25 minutes.*