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SAUSAGE AND MUSHROOM STUFFING WITH PECANS AND BOURBON

yield: stuffing for 1 - 12-14 pound turkey

12 oz. mild flavored sausage (i.e. breakfast sausage)

Olive oil, if needed

1 large onion, finely chopped

4 stalks celery, finely diced

$\frac{3}{4}$ # mushroom, chopped

Salt and freshly ground pepper

2 T. chopped fresh sage

2 t. chopped fresh rosemary

$\frac{1}{4}$ c. chopped parsley

8 c. $\frac{1}{2}$ " cubed hearty Italian or sourdough bread – dryness is your preference

1 c. toasted pecans

$\frac{1}{4}$ - $\frac{1}{3}$ c. Bourbon

Broth to moisten (amount will vary based on dryness of bread but averages $\frac{1}{2}$ -1 cup)

In a large sauté pan set over medium high heat, crumble sausage and sauté until browned. Remove sausage to a large bowl.

Add a little olive oil if needed, to film the bottom of the sauté pan. Add onion, celery and a pinch of salt and sauté until vegetables soften and begin to brown, 8-10 minutes. Add mushrooms, another pinch of salt and sauté until mushrooms have softened and begun to release their water (do not cook until juice evaporates). Stir in sage, rosemary and parsley and sauté until fragrant, 30 seconds.

Pour mixture into the bowl with the sausage. Mix in bread and pecans. Stir in Bourbon and enough broth to make a moist stuffing; it should still be fluffy, not soggy. Season with salt and freshly ground pepper. COOL stuffing completely before placing inside the cavity of turkey.

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