



## Mario's Nonna Lucia's Spinach Stuffing

(Nonna Lucia Brugaletta)

### Ingredients:

1/2 cup raw rice - cook 20 minutes in 1 cup of boiling water  
1 1/2 pounds bulk Italian sausage meat  
2 stalks celery, chopped  
1 onion, chopped  
2 cloves garlic, minced  
2 tablespoons butter  
1 tablespoon olive oil  
2 - 10 ounce packages of frozen spinach, thawed and hand-squeezed dry  
1/4 cup fresh chopped parsley  
Salt & pepper to taste  
1/4 cup grated Parmesan cheese  
3 eggs, slightly beaten.

Place cooked rice in a large bowl. Brown Italian sausage and drain well onto paper towels. Brown celery, onions and garlic in the butter and olive oil. Add to the bowl with the rice.

Place the thawed, hand squeezed spinach into a bowl and break up and separate with a couple of forks. Add to the bowl with the rice and sausage. Add the chopped parsley, Italian seasonings, salt, pepper, Parmesan cheese and the eggs. Mix well with your hands or a spoon if you prefer.

Stuff your turkey, chicken, (about a 5 - 7 lb. bird) or Cornish hens cut in half and cook right away. **DO NOT STUFF AND LEAVE OVERNIGHT** or even an hour!