

APPLE & SAGE STUFFING

Makes about 8 servings.

3 cups bread cubes (½ inch cubes, dried out)

4 Tbsp butter

1 ½ cups chopped onion

½ cup chopped celery

¼ cup chopped green onions

¼ cup chopped parsley

2 Ambrosia™ apples, cored, peeled and diced

½ cup toasted pecans

½ pound browned and crumbled sausage

2 Tbsp minced fresh sage

¼ cup apple juice

¼ cup chicken stock

¾ tsp salt and ground black pepper to taste

Heat butter in pan and sauté onions for 5 minutes over medium heat. Add green onions and celery and sauté for 3 minutes. Mix all ingredients in a large bowl and toss lightly.

Place in a buttered 2 quart baking dish. Cover with foil and bake for 15 minutes. Uncover and continue baking for another 15 minutes or until brown and crispy on top.

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Recipe courtesy of Chef David Toal, Ravenous Catering, Wenatchee, Washington.