

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.