

BAGUETTE SAUSAGE & SAGE SIDE DISH STUFFING

2	baquettes cut into 1" pieces
1 tbsp	vegetable oil
1 pound	sausage, chopped
1 large	onion, chopped
5 stalks	celery, chopped
1 cup	dried apricots, chopped
¼ cup	cream
2 cups	chicken stock
1 tsp	salt
1 tsp	black pepper, freshly ground
¼ cup	fresh sage, chopped
6 tbsp	unsalted butter

Spread baguette pieces on a baking sheet. Bake at 325°F for 30 minutes or until dry.

Heat oil in a skillet and add sausage, cooking until browned and cooked through. Remove with slotted spoon and place in a large bowl.

Add onion, celery and apricots to the skillet. Cook until the onion is soft.

Add sausage bowl along with baguette pieces.

In a separate bowl, mix the cream and the stock with the salt, pepper and sage. Pour this over the sausage bowl and gently combine.

Butter a baking pan with the 2 tablespoons of butter.

Spread the mixture in the pan and coat with remaining butter.

Preheat oven to 350°F and bake for 50 minutes to 1 hour.

The top should have a golden brown crust.

Serves 10 to 12.