

MAKE IT!

Sausage and Dried Cherry Stuffing

SERVES 4-6

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| 3 | pound brioche loaf, cut into 1-inch dice (about 12 cups) | 2 | large carrots, peeled and cut in ½-inch dice |
| ¾ | cup American Spoon® Dried Cherries | 2 | Honeycrisp apples, cut in ½-inch dice |
| ¾ | cup Madeira wine or port | 3 | cloves garlic, minced |
| 1½ | pounds bulk Italian sausage, or if linked, remove from casing | 2½ | cups chicken stock |
| 2 | medium onions, cut in ½-inch dice | 1 | cup pecans, toasted and chopped |
| 4 | ribs celery, cut in ½-inch dice | 6 | tablespoons butter |
| | | 1 | tablespoon olive oil |

Heat oven to 350°F. Divide bread between two baking sheets and bake until golden, about 25-30 minutes.

Place the Dried Cherries and Madeira in a small saucepot and bring to a boil. Remove from heat and set aside.

While the bread is toasting, heat the oil in a large sauté pan over medium-high heat. Add the sausage and, using a spoon to break up large chunks, cook until nicely browned, 5-10 minutes. Remove the sausage from the pan and reserve. Add the butter to the pan. Once the butter starts to foam, add the onions, celery, carrot, garlic, and apples. Add a generous pinch of salt and cook until just starting to caramelize, 15-20 minutes, and then remove from heat.

In a large bowl, combine the toasted bread, sausage, sautéed vegetables, pecans, stock, and the Madeira and Dried Cherry mix. Toss well to combine and taste to check seasoning.

Increase the oven temperature to 400°F. Butter the sides of a 6-quart baking dish. Place the dressing mixture in the baking dish and cover with foil. Bake for 30 minutes, then remove foil and bake until top is a crispy golden brown, 10-15 minutes more.



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