

Fruit & Sausage Stuffing

My mom's stuffing recipe is my absolute favorite! The dried apricots and prunes add the perfect amount of sweetness and texture. This is a must-have for Thanksgiving and the holiday season. It pairs beautifully with either the Lolati Rosé of Grenache or Lolati Grenache.



Ingredients

1 lb. sausage meat
1/2 cup butter
1 cup onion, chopped
1 cup celery, chopped
2 quarts bread cubes
2 cups of dried prunes and apricots,
lightly chopped
1 tsp. dried marjoram
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. dried sage
1/2 cup water or turkey broth

Procedure

Step 1

Brown sausage meat in a large skillet, stirring with a fork. Once browned and cooked through, remove meat to a large bowl, pouring off the fat.

Step 2

Add butter, onion, and celery to the skillet and cook over medium heat for about five minutes, stirring occasionally. Add bread cubes and turn until browned.

Step 3

Add the bread and onion mixture to the sausage in the bowl. Add remaining ingredients and toss until well mixed. Adjust seasoning to taste. Cool before serving.