



Sausage Stuffing with Figs

Makes: 12 servings

Prep Time: 20 minutes Cook Time: 45 minutes

Total Time: 1 hour & 5 minutes

Ingredients

- 12 ounce baguette, torn into even pieces
- 8 tbsp unsalted butter, divided
- 8 ounces Italian sausage, casings removed (can use chicken sausage if preferred)
- 1 medium onion, diced
- 2 ribs celery, diced
- 14 dried mission figs, quartered
- 2 tbsp minced thyme
- 1 tbsp thinly sliced chives
- 2 & 1/2 cups warm chicken stock (or vegetable stock)
- salt and pepper to taste

Instructions

Preheat oven to 375°F. Place bread cubes in a large bowl.

Melt 2 tablespoons butter in a large skillet over medium-high heat. Add sausage, brown and crumble for 2 to 3 minutes. Drain with a slotted spoon and pour sausage over the bread cubes.

Melt remaining butter into the skillet and add onion and celery. Sauté for 4 to 5 minutes or until onion and celery becomes translucent. Season with salt and pepper. Add figs and continue to sauté for 2 to 3 minutes. Stir in thyme and chives.

Remove mixture from heat and pour over bread cube mixture. Toss mixture together. Then pour warm stock over the top. Fold mixture together until no dry spots remain and everything is well mixed.

Allow mixture to sit for about 6 to 8 minutes so any excess liquid can absorb into the mixture. Adjust seasonings.

Pour mixture into a 9 x 13-inch baking dish and cover with foil. Bake for 20 minutes, uncover and continue to bake for an additional 10 minutes. Remove stuffing from the oven and allow mixture to cool slightly before serving.

Recipe from Spoon Fork Bacon