

SAUSAGE STUFFING

1 LARGE COUNTRY LOAF
1 BROWN ONION
6 SHALLOTS
3 CELERY RIBS
1/3 LB FENNEL SAUSAGE MEAT
1/3 LB HOT SAUSAGE MEAT
1 CUP WHITE WINE
4 SAGE LEAVES
3 CUPS CHICKEN STOCK

PRE-HEAT OVEN TO 325°

TRIM THE CRUST FROM THE BREAD AND TEAR INTO 1-INCH PIECES. YOU SHOULD HAVE 6 TO 8 CUPS.

SPREAD THE TORN BREAD ON A COOKIE SHEET AND BAKE IN A 200° OVEN FOR ABOUT AN HOUR OR UNTIL THE BREAD IS THOROUGHLY DRIED OUT BUT NOT BROWNEED.

HEAT AN AU GRATIN DISH WITH 2 TBSPS OF BUTTER. ADD THE SAUSAGE MEAT. SQUASH WITH A LARGE COOKING FORK AND SAUTE, TURNING FREQUENTLY UNTIL THE SAUSAGE HAS LOST ALL ITS COLOR AND IS SLIGHTLY BROWNEED.

MEANWHILE, PEEL AND DICE CELERY, ONION AND SHALLOTS.

ADD THE VEGETABLES TO THE SAUSAGE MEAT AND COOK ON A LOW FLAME UNTIL TRANSLUCENT.

POUR IN THE WINE AND REDUCE BY HALF.

IN A LARGE BOWL MIX THE BREAD WITH THE SAUSAGE AND VEGETABLES. CHOP AND ADD THE SAGE LEAVES.

POUR IN 2 CUPS OF CHICKEN STOCK. SQUEEZE THE MIXTURE TOGETHER BY HAND UNTIL THE BREAD IS THOROUGHLY SATURATED BUT HOLDS TOGETHER. ADD MORE STOCK IF NECESSARY.

PACK THE STUFFING BACK IN THE AU GRATIN DISH. ADD 1/2 CUP MORE OF STOCK. DOT THE TOP WITH BUTTER.

BAKE FOR AN HOUR, ADDING MORE STOCK IF THE STUFFING GETS TOO DRY. IF YOU WANT, BROWN THE TOP UNDER THE BROILER BEFORE SERVING.

SERVES 8