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Thanksgiving Apricot Stuffing



Ingredients

Dried Apricots, 1 1/2 cups cut in quarters
Walnuts
Italian loaf bread, 500g cut into 3/4 inches
Unsalted butter, 6 tablespoons
Onions, 2 pcs chopped
Dry White Wine, 1/2 cup
Chicken broth, 2 1/2 cups
Eggs, 2 pcs beaten
Kosher Salt
Black Pepper

Preparation

1. Heat oven to 475 degrees F.
2. Separate the bread between 2 baking sheets and bake until crisp and dry for 12 minutes.
3. Melt the butter in a large skillet over medium heat.
4. Add onions, salt and 1/4 teaspoon pepper. Cook until very tender and beginning to brown while stirring occasionally, 12 minutes.
5. Add the wine and cook until evaporated for 4 minutes. Transfer to bowl and cool for 10 minutes.
6. Add the bread, eggs, dried apricots, broth and 1/2 teaspoon salt to the vegetables and combine. Transfer to the baking dish.
7. Cover with buttered foil and bake for 20 minutes.
8. Remove cover and bake until browned for 30 minutes.
9. Serve with walnut on top. Enjoy!

Cooks Note