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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
