



Brandy-Apricot Stuffing

Jay C. Veregge ~ Executive Chef

(serves 6-8 people)

INGREDIENTS

2 lbs	prepared cornbread
4 oz	dried Turkish apricots, <i>roughly chopped</i>
4 oz	dried cranberries
2 cups	brandy
4 oz	almonds, <i>slivered</i>
4 cups	chicken stock
1 bunch	fresh sage, <i>chopped</i>
4 oz	melted butter

PROCEDURE

- Preheat oven to 350°.
- Crumble cornbread and let dry out overnight.
- Combine brandy, cranberries and apricots in a sauce pan to rehydrate fruits.
- Cook over medium heat and reduce brandy until nearly dry and fruit starts to become plump.
- Toast almonds in oven for approximately 4 minutes until golden brown.
- Combine all ingredients, mix and place in a baking dish.
- Bake for 15 minutes or until stuffing starts to brown.