

FOCACCIA STUFFING WITH ITALIAN SAUSAGE

Yield: 1 large casserole

INGREDIENTS

- ¼ cup olive oil
- 1 lb. spicy italian sausage
- 1 cup carrots (small diced)
- 1 cup celery (small diced)
- 2 cups onions (small diced)
- 4 fresh garlic cloves (thinly sliced)
- 2 Tbsp. fresh sage
- 1 Tbsp. rubbed sage
- ½ Tbsp. fresh chopped thyme
- ½ gallon toasted focaccia
- 1 qt. turkey stock
- salt & pepper to taste



METHOD

1. Preheat oven to 325°F.
2. In a large pan heat the olive oil.
3. Add the spicy italian sausage. Using a spoon break it into small pieces and allow to brown on all sides.
4. Remove the sausage from the pan, leaving the oils in the pan.
5. Add the carrots, celery and onions and cook until soft. Approximately 5-7 minutes.
6. Add garlic and herbs and cook a few minutes more.
7. Add the focaccia to the pan and reserved sausage cooking until the bread begins to absorb the moisture.
8. Add the turkey stock, season with salt & pepper and cook until all the liquid is absorbed. Remove pan from heat.
9. Transfer the contents of pan into a 9" x 13" oven-safe baking dish.
10. Bake covered with foil for 10 minutes, and uncovered for an additional 10 minutes.

