
KITCHEN CONNAISSEUR

Wild Rice, Fig, & Apricot Stuffing



This exotic recipe is ideal with chicken and turkey, duck and game, as well as pork. It can be made a day ahead and stored in an air tight container in the refrigerator. It can be cooked on its own in a baking dish or stuffed inside the bird or roast.

Yields 8 cups.

ingredients

4 Cups, cooked Wild Rice
2 Cups Bread- cut in 1/4-1/2" pieces, set out overnight to dry
2 Tbsp **Roasted Garlic Olive Oil**
1 Cup Onion (cooking)- diced
1 Cup Celery- diced
2 Cups Dried Fruit- cut in large pieces (this could be one of or a mixture of figs:
prunes, apricots)
4 Tbsp **Herbs from Provence**
To Taste Salt- preferably Fleur de Sel
To Taste Pepper- freshly ground
1/4 Cup Butter- unsalted, melted
2 Tbsp Brandy
2 Tbsp Sugar- white

instructions

1. Cook the rice according to the package instructions.
2. Cut the bread in 1/4-1/2" pieces and set out overnight to dry.
3. Place the Roasted Garlic Olive Oil in a sauce pan, on medium heat. Sauté the celery and onion until they are softened.

4. In a large bowl, fold the rice, bread and sautéed vegetables together. Add the remaining ingredients and gently fold together. Cover and refrigerate until ready to use.

5. Stuff the poultry, game or roast just before roasting. Avoid packing the stuffing tightly because it will expand as it cooks. Use a thermometer to ensure that the stuffing reaches 165°F. Remove the stuffing from the meat as soon as it is out of the oven.

6. Bake any extra stuffing in a covered buttered baking dish at 375°F until heated – approximately 30 minutes.