

SONG HILL WINERY

Dried Apricot Barrel Blanc Dressing/Stuffing

Ingredients:

- 1 pound of ground pork
- 1/2 teaspoon ground pepper
- 1/2 teaspoon salt
- 2 teaspoons fennel seed
- *1 teaspoon chili flake (optional)
- 1 cup diced onion
- 1 cup diced celery
- 2 teaspoons minced garlic
- 8 cups of staled bread cubes
- 1 and 1/2 cups of chicken stock
- 1 and 1/2 cups Barrel Blanc
- 1/2 cup unsalted butter melted (separate 2 tablespoons before melting)
- 1 cup dried apricot, diced
- 2 teaspoons fresh thyme

Preheat oven 350°

Prepare a greased 9x13 baking dish and set aside.

In an 8 quart pot, over medium heat, add two tablespoons unsalted butter. Add ground pork, fennel (*for a bit of heat, you could add 1 teaspoon of dried chili flake alongside the fennel), salt and pepper. Cook ground pork through stirring often and breaking up into large crumbles. Add remaining butter, diced onion, diced celery and cook until soft (approx. 4 min). Add minced garlic and remove from heat. Deglaze pot with Barrel Blanc. Add diced apricot, thyme, and bread cubes. Add chicken stock and stir until all ingredients are combined.

Transfer ingredients into the baking dish. Bake covered for 30 minutes, then remove cover and bake for another 30 minutes or until golden brown.

Serve with your favorite poultry and Song Hill Winery 2014 Barrel Blanc

