

MARK HEROLD WINES

WILD RICE & SAUSAGE DRESSING

In anticipation of gathering with friends and family, Thanksgiving menu planning starts early in our house. We are big fans of turkey “dressing” (almost more than the turkey itself) and are always looking to mix things up with our recipes. Over the years, my wife and I have agreed and disagreed about what goes into a great stuffing, but together I think we’ve developed a crowd pleaser!

Happy Thanksgiving to You & Yours! Live Large. Drink Well. – Mark Herold

INGREDIENTS

2 cups wild rice	1/2 cup diced shallot
5 cups chicken broth	1 lb. wild mushrooms
3 Italian sausages	2 Tbsp. fresh sage chopped
2 Tbsp. butter	2 Tbsp. fresh thyme chopped
2 Tbsp. olive oil	3/4 cup dried cranberries
2 celery ribs	1/4 cup Armagnac or brandy
2 leeks (using only the tender, white portion)	3/4 cup toasted almond slivers

DIRECTIONS

Soak the dried cranberries in Armagnac or brandy for roughly 30 minutes while you prepare the rest of the dish.

Bring the chicken broth to a boil. Add wild rice and simmer on low for approximately one hour or until rice is tender, but toothsome.

Chop leeks and celery. Melt 1 Tbsp. butter and sauté over medium heat for 5 minutes. Add shallots and cook until tender and translucent. Remove from pan and set aside. Use same pan for next step.

Clean wild mushrooms from any dirt. Slice or rough chop. Melt 1 Tbsp. butter and 1 Tbsp. olive oil in pan. Add mushrooms and cook until golden-brown.

Add to celery and leek mixture. Set aside. Use same pan for next step.

Remove sausage from casing. Add 1 Tbsp. of olive oil to pan. Crumble sausage and sauté over medium-high heat until browned. Drain cranberries set aside, reserve liquid. Use liquid to deglaze the sausage pan, cooking until all the brown bits mix well with the meat. Set aside.

When the rice is done cooking, drain from liquid and place into a medium-large casserole dish.

Add all ingredients including chopped herbs and salt and freshly ground pepper to taste.

Mix well and cover with tinfoil.

Bake at 375 for 30 minutes. Can also be used to stuff the bird.

