

WILD RICE SAGE STUFFIN

Noah W. Wilcox

INGREDIENTS

1 C Chopped Pecans, toasted

5 C Chicken Stock

1 C Wild Rice

Kosher salt

Fresh ground pepper

8-10 Garlic cloves, minced

1 Yellow onion, finely chopped

3 stalks celery, chopped

2 T Avocado oil

1 Pound Jimmy Dean Sage Sausage

Herb Garni (parsley, thyme, oregano, rosemary, bay leaf – tied with kitchen twine)

DIRECTIONS

1. Toast chopped pecans over medium low heat in nonstick skillet until fragrant, be careful not to burn. Set aside.
 2. Prepare wild rice. In a Dutch oven combine 4 cups stock and 1 cup wild rice, add kosher salt and fresh pepper. Bring to a hard boil, lower heat to medium low and simmer until rice has sprouted, 45 minutes-1 hour. Add more liquid as needed.
 3. While rice is cooking, add avocado oil to large deep skillet, add onions, celery and sausage and cook until sausage is browned. Add garlic, herb garni and 1 cup stock, simmer 5 minutes.
 4. Pre-heat oven to 400 degrees.
 5. When rice is complete, add to onion mixture, stir in pecans, remove herb garni and transfer to 9x13 baking dish sprayed with nonstick spray.
 6. Transfer to oven. Bake at 400 for 30 minutes or until browned.
 7. Enjoy!
- NOTE:
 - This dish can be made one day ahead to step five.
 - This dish can be served hot or cold after baking.