



THANKSGIVING TURKEY DRESSING

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| 1 cup dried apricots, diced | 1 lb. pork sausage |
| 1 ½ cups Grand Marnier | 1 tsp. Sunset Seasoned Salt |
| 1 cup unsalted butter | 1 large box herb stuffing mix |
| 2 cups celery, coarsely chopped | 1 cup slivered almonds |
| 1 Tbsp. Oh! So Garlic | 2 cups chicken broth |
| 1 large yellow onion, chopped | Salt and freshly ground pepper to taste |

Place the apricots and 1 cup of Grand Marnier in a small saucepan. Heat to a boil. Remove from the heat and set aside.

Melt ½ cup of butter in a large skillet or electric fry pan over medium heat. Add the chopped celery, onion and **Oh! So Garlic** sauté for 10 minutes. Transfer to a large bowl. Season the sausage meat with **Sunset Seasoned Salt** and cook in the same skillet, crumbling with a fork until no longer pink. Add this to the celery and onion mixture. Add the stuffing mix, apricots with the liquid, and almonds. Stir to combine.

Heat the remaining ½ cup of butter and the chicken stock in a small saucepan until the butter is melted. Pour over the stuffing mixture and add the remaining ½ cup of Grand Marnier. Stir well to moisten. Season with salt and pepper to taste.

Stuff in turkey or bake in a 9" x 13" pan in a 325°F (165°C) oven for 30 to 45 minutes.



- **Oh! So Garlic**
- **Sunset Seasoned Salt**