
Sunny's Happy Family Stuffing

Recipe courtesy Sunny Anderson, 2017

Serves 8-10

For the meat side:

1 pound Mexican chorizo, casing removed
3 tablespoons unsalted butter
1 medium onion, chopped
2 celery stalks, chopped
1 teaspoon red chili flakes
2 teaspoons fresh rosemary, chopped
2 teaspoons fresh mint, chopped
1 tablespoon fresh thyme, chopped
Pinch of nutmeg
Kosher salt and freshly ground black pepper

For the fruits and nut side:

4 Bosc pears, ripe but slightly firm, peeled and cut into 1/2-inch cubes
½ cup dried apricots, chopped
½ cup parmesan cheese, freshly shredded
¼ cup walnuts, finely chopped and toasted
3 cups chicken or turkey stock
8 cups day-old bread cubes

1. Cook the chorizo. In a large saute pan add chorizo and using a spoon or spatula, break up the meat into a ground meat texture. Saute until chorizo begins to brown and releases its orange fat. Remove chorizo with a slotted spoon to a large bowl.

2. Cook the veggies. Using the same pan with reserved fat from the chorizo, add 1 tablespoon of the butter and cook the onion, celery, red chili flakes, rosemary, mint, thyme, and nutmeg. Add salt and pepper to taste. Cook until onions are slightly tender as well as the celery and you smell the aroma of the herbs. Remove contents of pan with a slotted spoon and add half to the bowl with the chorizo and pour the other half in a different large bowl by itself.

3. Cook the fruit. In same pan add 1 more tablespoon of butter and saute the pears and apricots until pears are slightly tender, but able to still hold their form and apricots are reconstituted and tender. Remove and add to bowl with just the vegetable mixture.

4. Toast the nuts. Wipe saute pan with a paper towel to remove fat and return to high heat. Add walnuts and toast while tossing or stirring with a spatula until you smell the walnuts, about 4 minutes. Add walnuts to bowl with pears.

5. Bake. Preheat the oven to 350° F. Divide bread cubes and add half to each bowl. Add ¼ cup of parmesan cheese to each bowl and toss each bowl separately. Butter a 13X9 baking dish with the remaining tablespoon of butter and using an imaginary halfway mark with your hand as a barrier add the chorizo bowl to one side and the pear bowl to the other side. Slowly pour over stock evenly on both sides until bread soaks up all moisture (may not be the full amount of stock depending on bread). Texture should be sponge-like and not soggy. Let rest for 5 minutes. Bake in oven for 25-30 minutes or until golden brown on top.