

# ANDOUILLE SMOKED SAUSAGE DRESSING

Source: Chef Paul Prudhomme's Louisiana Kitchen

Prepared: January 2016 by Lauren O'Dell Patton

Makes: 6 servings or about 5 cups

4 Tablespoons margarine  
4 cups chopped onions, in all  
2 cups chopped celery, in all  
2 cups chopped green bell peppers, in all  
1 ¼ pounds andouille smoked sausage, ground to yield 3 cups  
4 Tablespoons unsalted butter  
2 Tablespoons minced garlic  
2 Tablespoons Tabasco sauce  
2 cups chicken stock  
1 ½ cups very fine dry bread crumbs (preferably French bread)

Melt the margarine in a large skillet over high heat. Add 2 cups of the onions, 1 cup of the celery and 1 cup of the bell peppers; saute until onions are dark brown but not burned, about 10 to 12 minutes, stirring occasionally. Add the andouille and cook until meat is browned, about 5 minutes, stirring frequently. Add the remaining 2 cups onions, 1 cup celery and 1 cup bell peppers, the butter, garlic and Tabasco, stirring well. Reduce heat to medium and cook about 3 minutes, stirring occasionally. Stir in the stock and bring to a simmer continue cooking until the oil rises to the top (until the water evaporates), about 10 minutes. Stir in the bread crumbs. Remove from heat. Transfer mixture to an ungreased 8x8 baking dish; bake uncovered in a 425 degree oven until browned on top, about 45 minutes, stirring and scraping pan bottom very well every 15 minutes.

## COOK'S NOTES

*I picked this dish because it was something new and different. While the recipe was very simple, I don't think I would make it again unless I used it as an actual stuffing. As a side dish, it seemed pretty greasy on its own.*

