
Chardonnay Sausage Stuffing

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

1/2 pound link sausage, cut into 1/4-inch sections
1/2 onion, chopped
3 shallots, chopped
7 to 8 slices day-old French bread, torn into 1/2-inch pieces
1/4 pound butter or margarine, melted
1 tablespoon dried sage
salt (to taste)
pepper (to taste)
1/4 cup Chardonnay

Saute' the sausage in a deep pan with the onion and shallots. When the sausage, onion and shallots are brown, add the French bread and stir in the melted butter.

Season with sage, salt and pepper to taste. Add the Chardonnay until the stuffing has reached the desired texture. Stuff into both cavities of a cleaned, dressed chicken.

Roast at 350 degrees for about an hour and 15 minutes, or until the skin is crisp and the juices run clear.

Side Dishes

Per Serving (excluding unknown items): 903 Calories; 92g Fat (93.6% calories from fat); 3g Protein; 12g Carbohydrate; 2g Dietary Fiber; 249mg Cholesterol; 981mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 18 1/2 Fat.