



# Savor the Moment

“the Cooking Event Experts”

## “Taking on the Turkey” Recipes & Tips for Thanksgiving Success!

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### Fig and Pecan Stuffing with Sage

I had a pretty “nutty” roommate in college for about six months. I went to art school in Philadelphia, so you can imagine. I remember vividly, her mother’s homemade stuffing that she brought home from Thanksgiving. It too, was very nutty and delicious with pecans and figs or dates or something. This is my version.

- 2 Tablespoons olive oil
- 2 cups diced celery
- 2 cups diced onion
- 2 cups quartered dried Mission figs (apx.10 oz.) trim off tough stems
- 1 stick unsalted butter,(4 oz.) cut into ½ inch pieces
- 2 teaspoons kosher salt, or more to taste
- ½ teaspoon cracked black pepper
- 2 cups of turkey, chicken or vegetable stock, plus one additional cup
- One 14 ounce bag of toasted, unseasoned bread cubes (apx. 13 cups)\*
- 3 cups whole toasted pecans, coarsely chopped\*\*
- ½ cup chopped Italian parsley
- ⅓ cup chopped fresh sage
- ¼ cup chopped fresh thyme

**\*Yield: apx. 16 cups before cooking**

1. Preheat a large sauté or frying pan on medium high heat. When pan is hot add olive oil and drop an onion piece into the hot oil. When it sizzles turn up the heat and add celery, onions, and figs. Toss to coat and reduce heat to a medium-high and sauté for 5 to 7 minutes until translucent. Reduce heat and add butter pieces, salt and pepper. Toss to combine and remove from heat. Add 2 cups of stock. Set aside.
2. In a large bowl, combine bread cubes, pecans, parsley, sage and thyme.
3. Add vegetable and stock mixture and combine well. Taste and adjust seasoning. Stuffing should be well seasoned. Add additional stock as needed for moist, but not soggy stuffing. Stuffing used to stuff poultry should just cling together. Stuffing or “dressing” cooked in a separate dish needs more moisture.
4. To stuff poultry, be sure to use room temperature stuffing. Stuff and cook the bird immediately. Cold stuffing can hinder the cooking process. Do not over stuff the cavity, as stuffing expands and it will again slow the cooking process. When storing leftovers, remove any remaining stuffing from the cavity to allow leftovers to cool quickly.

**Note:** Stuffing should reach 160°F which can be hard to achieve inside a large turkey. Check it with an instant read thermometer.

\* We make our own bread cubes using a good quality 24 oz. sliced or loaf of bread. Cut bread into ½ inch cubes and toast in a 350°F convection or 350°F non-convection oven. Toast for 8-10 minutes until lightly brown. Let dry at room temperature over night.

\*\* To toast pecans follow bread cube directions above. Toast 10–15 minutes until brown. Cool completely. Store extra nuts in the freezer for longest shelf life.

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