

# THE SHORES

DINE ON THE BEACH

## Forest Mushroom Andouille Sausage Stuffing

Serves 8

2 cups chicken stock  
1 Tbsp. dried porcini mushrooms  
1 3/4 lbs. brioche - crust trimmed, and cut into 3/4 inch cubes  
1 cup hazelnuts, chopped  
6 Tbsp unsalted butter  
3 leeks, coarsely chopped  
1 cup shallots, chopped  
1 1/4 lbs. crimini mushrooms, sliced  
1/2 lbs. shiitake mushrooms, sliced  
2 cups celery, chopped  
1 cup fresh parsley, chopped  
3 Tbsp fresh thyme, chopped  
2 Tbsp fresh sage, chopped  
\*\* sea salt and freshly ground black pepper to taste  
3 eggs, lightly beaten  
1/2 cup mascarpone  
1/2 cup chicken stock  
1 cup Andouille sausage, diced

Soak porcini mushrooms in 2 cups of chicken stock until the mushrooms are soft, about 30 minutes. Strain. Reserve soaking liquid. Chop mushrooms coarsely. Preheat oven to 325F° degrees. Arrange bread cubes on baking sheets in a single layer. Bake until bread begins to brown, about 15 minutes. Spread hazelnuts in a single layer on a baking sheet. Toast 8 to 10 minutes, or until lightly browned. Melt butter in large skillet over medium heat. Add leeks, shallots, crimini and shiitake mushrooms in butter. Cook 10 minutes or until tender. Add celery and porcini mushrooms. Cook 5 minutes. Season to taste with salt and pepper. Transfer to large bowl. Cool. Add toasted bread, hazelnuts, parsley, thyme, and sage. Combine with eggs, mascarpone, chicken stock, Andouille sausage and 1/2 cup reserved porcini soaking liquid. Add more porcini stock if needed to mixture to moisten. Check seasoning. Transfer stuffing to a buttered baking dish. Bake in preheated oven until heated through, about 1 hour.