



Roasted Chicken with New York Style Sausage Stuffing

Ingredients:

1 chicken approximately 3 lbs.
Rice 1/4 cup each of white, brown, and wild
1 small onion, chopped
1 fresh garlic clove, crushed
1/2 lb. fresh small mushrooms, sliced
1/2 cup chopped walnuts
1/4 teaspoon salt and pepper
1 lb. New York Style Sausage:
(Mild, Hot, Turkey Italian or Garlic Basil)
1 egg, beaten.

Procedure:

- Wash, clean and drain chicken, set aside.
- Prepare rice's according to directions, set aside when done.
- Remove sausage from casing and sauté in large frying pan until brown.
- Remove sausage from pan with slotted spoon and set aside.
- Sauté chopped onion, garlic and mushrooms in remaining drippings until soft.
- Add walnuts and sauté for 2 minutes.
- Add vegetables and nuts to sausage.
- Mix together and add rice mixture.
- Season with salt and pepper and add beaten egg.
- Mix thoroughly and stuff chicken.
- Rub chicken with olive oil and place in 350 Degree oven for 1 to 1 1/2 hours until chicken is done.

