

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Nicaraguan (Orange) Stuffing

By Deanna Mackey

Ingredients

- 2-3 tbsp butter
- 1 diced onion
- 1 tbsp minced garlic
- 1 15 oz. container of Plain or Italian-seasoned breadcrumbs
- 1 can tomato paste
- 1 16 oz. jar Giardiniera (Italian pickled) vegetables
- 1 7-12 oz. jar small green olives with pimiento (jar size depends on how many olives you want)
- 1 4 oz. jar capers
- Chicken stock as needed
- Salt and pepper to taste
- Sugar to taste

Directions

1. In a large, deep pan, sauté onion and garlic in butter in medium-low heat until onions soften and turn golden. Add ¾- 1 can of tomato paste and mix in well. Add breadcrumbs and chicken stock alternately so the breadcrumbs meld with the onion, tomato and garlic and the mixture begins to hold together. Do not add so much stock that the mixture becomes sticky or dough-like.
2. Drain the Giarndiniera, olives and capers and save the juice from the jars in a separate bowl. Meanwhile, by hand or in a food processor chop the Giarndiniera.
3. Take the pan off the stove and blend in the chopped vegetables, whole green olives and capers. Add a small amount of the vegetable juice alternately with the chicken stock to soften the stuffing mixture and allow the breadcrumbs to mix well with the other ingredients. Use more stock than juice or the stuffing will become too sharp tasting. Add salt and pepper to taste and enough sugar to allow the savory flavor to just come through. I usually use a couple of tablespoons of sugar.
4. Stuff in a turkey or chicken or bake in a Pyrex pan at 350°F for 45 minutes to an hour.

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