

BBQ Bread Stuffing



Ingredients

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| 1 large country cobb or sourdough loaf | 1 bunch sage, finely sliced |
| 6 rashers bacon | Half a bunch of fresh parsley, finely chopped |
| 1 cup hazelnuts | 500ml good quality chicken stock |
| 1 large brown onion, finely chopped | 1 tsp salt |
| 2 sticks celery, finely chopped | Freshly ground black pepper |
| 8 dried apricots, finely chopped | |

Directions

Step 1 – Slice the loaf of bread into 1cm thick slices and spray each side lightly with olive oil. Preheat the BBQ to medium heat (180° to 200°C). Ensure the grills are clean.

Step 2 – Once the BBQ has reached temperature, place the bread slices onto the grill and cook on both sides for 2 to 3 minutes, or until the bread has started to char slightly.

Step 3 – Once the bread is cooked, remove from the grill and cut each slice into 1cm cubes, set aside.

Step 4 – Cook the bacon on the grill until just cooked. Remove the bacon from the grill and finely dice, then set aside.

Step 5 – In a BBQ/ovenproof frying pan, toast the hazelnuts until the skins start to blacken, then remove from the BBQ and place the nuts into a clean tea towel and rub until most of the skins are removed. Coarsely chop the hazelnuts and set aside.



Step 6 – In the same frying pan, fry the onion and celery in a little olive oil until the onion is translucent. Remove from the BBQ.

Step 7 – In a large mixing bowl, combine together all of the ingredients until mixed well together. The mixture should be relatively wet, so add more chicken stock if required. Spoon the mixture into an ovenproof baking dish.

Step 8 - Prepare your BBQ for indirect cooking with a trivet and convection tray. Place the baking dish on the trivet and cook the stuffing on medium heat (180° to 200°C) for approximately 20 minutes. After 20 minutes, open the lid of the BBQ and stir the stuffing, then cook for another 20 minutes. Repeat and cook for a final 20 minutes. If the stuffing is starting to burn at the edges, cover loosely with foil. Serve immediately.

BBQSPLUS

