

GARDEN SAGE

- TYPE:** Perennial
- SUN:** Full Sun
- HEIGHT:** 1-2 feet
- GROWING IT:** Rich, well drained, soil. Shelter from cold winds. Nip off points of shoots to induce bushy growth.
- PARTS USED:** Leaves.
- HARVEST:** Freshly picked leaves, or leaves dried in the shade, picked before flowering have various herbal uses.
- CULINARY:** Sage is popular as a potent condiment for meat, fish, poultry, stuffing, pork, duck, homemade sausage, omelets, cheeses, and bean dishes.

TRY IT!

SIMPLE FRESH HERB STUFFING FOR POULTRY

- 1 stick unsalted butter
- 1 medium onion, finely chopped
- 2 celery ribs with leaves, finely chopped
- 2 tsp. salt
- 2 Tbs. fresh thyme, chopped
- 2 Tbs. fresh rosemary, chopped
- 2 Tbs. fresh sage, chopped
- 1/3 c. fresh parsley, chopped
- 1 Tbs. fresh savory, chopped
- 1 tsp. freshly ground pepper
- 8 c. stale French bread, cut into 1 inch cubes
- 1 c. chicken stock

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GARDEN SAGE, cont.

Melt butter in a large skillet. Add onion, celery, salt, pepper, thyme, rosemary, sage, and savory. Cook over moderate heat, stirring often until onion is softened 4 to 5 minutes. Transfer vegetables to a large bowl. Add the bread cubes, parsley, and ½ c. chicken stock and mix well. Stuffing can now be used to stuff your turkey or chicken. Follow your recipe for cooking poultry. Or you can bake stuffing in oven on its own. Preheat oven at 350 degrees F. Place stuffing in a buttered 9x13 inch baking dish. Drizzle the other 1/2 c. stock over stuffing and cover the dish with aluminum foil. Bake until heated through, about 35 to 45 minutes. For a crusty top, remove the foil halfway through baking time. Makes 10 cups.

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