

VITTORIOS ROLLED RIBS DRESSING

Ingredients:

- ¾ c. Vittorios Honey Garlic Sauce
- ½ c. diced onion
- ¼ c. diced celery
- ¼ c. sliced mushrooms
- 2 tbsp. vegetable oil
- 1 c. chicken stock
- 5 cups day-old bread, cubed
- Salt, pepper, sage to taste

To Prepare:

- Saute onions, celery and mushrooms until soft. Add stock. Simmer for 5 minutes. In a bowl, toss cubed bread with seasoning and Vittorios Honey Garlic Sauce. Add sautéed vegetable and toss well. Let cool. Use in rolled ribs, or as stuffing for chicken, pork loin or turkey.

