

## **Grilled Hudspeth Farms German Sausage Green Beans, Caramelized Onions and WeMe Sourdough Bread “Stuffing”**

*Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.*

1 package sausage  
1 lb. green beans  
2 medium onions julienne  
1 tablespoon garlic  
1½ cups WeMe bread diced into 1/2” cubes  
1 cup chicken stock  
2 tablespoons canola oil  
1 tablespoon butter  
Kosher salt and black pepper

For the sausage: Grill or sauté the sausages and cook until completely cooked and then cool. Once cool, cut the sausage into 1/4” rounds and set aside.

For the onions: Preheat a 12” sauté pan on medium-high heat and once hot add the oil and butter. Once the butter has melted add the onions and let cook for 3 minutes then turn the heat down to medium. Make sure to stir the onions every couple of minutes until they start to lightly brown then add the garlic and continue cooking for 5 minutes. Season the onions with salt and pepper and keep them in the pan.

To complete: With the onion pan on medium add the green beans, sausage and chicken stock to the onions and make sure to use a wood spoon to remove the bits that might be on the bottom of the pan. Bring the liquid up to a boil and add the bread. Season everything with salt and pepper. Gently mix everything together so that the bread will hold its shape. You want the bread to absorb the liquid and be hot. Remove from the heat and immediately serve.