Poplar Creek Public Library District's

SPICE CLUB

SAGE RECIPES

November 2025

The deep flavor of pecans perfectly complements the sweet apples and smoky sausage.

Excerpt and recipe from the following cookbook

THE PERFECT TURKEY: MORE THAN 100 MOUTHWATERING RECIPES FOR THE ULTIMATE FEAST

by Keith Sarasin

Call #: 641.568 Sar

Available for checkout from the Poplar Creek Public Library District.

SAUSAGE, APPLE, AND PECAN STUFFING

Makes 6-8 Servings

13 cups of bread, cubed and dried

1 lb. sausage (casings removed)

1 medium onion, sliced

2 celery stalks, chopped

1 cup turkey stock

1 tablespoon salt

1 teaspoon pepper

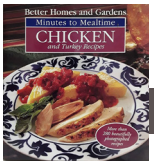
1 tablespoon dried sage

4 apples (Granny Smith or Cortland), peeled, cored, and diced

6 oz. pecans, crushed

1. Preheat oven to 350°F. Grease a 3-quart baking dish and place the bread into it.
2. Brown the sausage in a large pan over medium heat, pressing down on the links with a wooden spoon to break them up. Remove the sausage with a slotted spoon and set aside.
3. Cook the onion and celery in the sausage grease until they start to brown, about 10 minutes.
4. Add the stock to the pan along with the salt, pepper, sage, and browned sausage. Bring to a boil, then reduce heat to a simmer for 10 minutes.
5. Pour the stock mixture over the bread in the baking dish.
6. Add the apples to the stuffing mixture and mix everything together.
7. Add the pecans to the top of the stuffing. Cover the dish and bake for 30 minutes.
8. Uncover the dish and bake for an additional 25 to 30 minutes until the top of the mixture begins to brown.

Recipe from the following cookbook



BETTER HOMES AND GARDENS MINUTES TO MEALTIME: CHICKEN AND TURKEY RECIPES

by Better Homes and Gardens

Call #: 641.665 Min

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CHICKEN BAKED WITH SAGE BISCUITS

Makes 5-6 Servings

2½ to 3 pounds meaty chicken pieces

1 tablespoon cooking oil

1½ teaspoons paprika

1 teaspoon salt

¼ teaspoon lemon-pepper seasoning

1⅓ cups all-purpose flour

2 teaspoons baking powder

1½ teaspoons sugar

¼ teaspoon ground sage

¼ teaspoon cream of tartar

¼ teaspoon baking soda

⅓ cup shortening, margarine, or butter

½ cup buttermilk

Sage Sauce (see right)

1. Preheat oven to 425°. Rinse chicken; pat dry. Arrange chicken in a 15x10x1-inch baking pan. Brush with oil. Stir together paprika, 1 teaspoon salt, and lemon-pepper seasoning; sprinkle over chicken. Bake for 35 minutes.

2. For biscuits, in a bowl stir together flour, baking powder, sugar, sage, cream of tartar, baking soda, and ½ teaspoon salt. Cut in shortening till mixture resembles coarse crumbs. Make a well in center; add buttermilk all at once. Stir till dough clings together.

3. Increase oven temperature to 450°. Drop dough beside chicken. Bake 12 to 15 minutes or till biscuits are golden and a toothpick inserted in biscuit comes out clean.

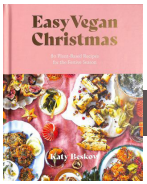
4. Meanwhile, prepare Sage Sauce. Transfer biscuits and chicken to a serving platter; spoon some of the sauce over. Pass remaining sauce. Makes 5 or 6 servings.

SAGE SAUCE

Melt 2 tablespoons margarine; stir 2 tablespoons all-purpose flour, ¼ teaspoon ground sage, ¼ teaspoon salt, and ⅛ teaspoon pepper. Add 1½ cups light cream, half-and-half, or milk all at once. Cook and stir over medium heat till mixture is thickened and bubbly. Cook and stir 1 minute more.

A root vegetable gratin is the perfect addition to your Christmas dinner table, combining many seasonal vegetables in a satisfying side dish. I've also been known to enjoy the leftovers with a few salad leaves the next day. Feel free to sprinkle over some grated vegan cheese for the final bake, if you like.

Excerpt and recipe from the following cookbook



EASY VEGAN CHRISTMAS: 80 PLANT-BASED RECIPES FOR THE FESTIVE SEASON

by Katy Beskow

Call #: 641.56362 Bes

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WINTER GRATIN WITH SAGE CREAM

Makes 4 Servings

2 tablespoons sunflower oil

2 baking potatoes, peeled and thinly sliced into rounds

½ butternut squash, peeled and sliced

4 carrots, peeled and thinly sliced

1 sweet potato, peeled and thinly sliced into rounds

1 garlic clove, crushed

1 teaspoon dried sage

250ml (1 cup) soya single (light) cream

Generous pinch each of sea salt and black pepper

1. Preheat the oven to 200°C/400°F/gas mark 6.

2. Spoon 1 tablespoon of the sunflower oil into a small bowl ready for brushing the vegetables. In a gratin dish or deep baking tray, arrange a layer of potato slices, and brush with a little oil. Lay over the butternut squash and brush with oil, then add a layer of carrot slices and brush with oil, followed by the sweet potato slices brushed with oil. Cover the dish loosely with foil, then bake in the oven for 30 minutes.

3. Meanwhile, heat the remaining sunflower oil in a pan over a low-medium heat and cook the garlic and sage until softened and fragrant, about 12 minutes. Pour in the soya cream and stir until combined with the garlic and sage. Season to taste with salt, then remove from the heat.

4. Carefully remove the gratin dish from the oven and discard the foil. Pour over the cream mixture, then return the dish to the oven for 30–35 minutes until the top is golden.

5. Season with black pepper and serve hot.

EASY TIP
This dish can be cooked a day in advance, kept in the fridge, and then reheated in the oven until piping hot. Simply sprinkle the top with a few drops of water before reheating to avoid it drying out.

Did You Know?

- Sage is a perennial shrub and is a member of the mint family
- There are many varieties of sage, most have fuzzy green or greenish-gray leaves
- Sage was prized for its medicinal properties for centuries before it became a favorite culinary herb

Sources:
The Encyclopedia of Spices & Herbs: an essential guide to the flavors of the world by Padma Lakshmi with Judith Sutton.

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