



## Herb & Sausage Stuffing With Apples

from: **Karen Borta**

---

### INGREDIENTS

- ♦ 1 bag herb-seasoned stuffing, 14 ounces (I use Pepperidge Farm)
- ♦ 3/4 pound sweet Italian pork sausage (Owens or Jimmy Dean)
- ♦ 1 cup chopped onion
- ♦ 1 cup chopped celery
- ♦ 2 Granny Smith apples, peeled and cubed
- ♦ 1 stick butter or margarine
- ♦ 4 cups chicken broth

### DIRECTIONS

Heat 1 tablespoon butter in a 12-inch skillet over medium-high heat. Add the apples and cook for 5 minutes or until browned, stirring occasionally. Remove the apples from the skillet.

Heat 2 tablespoons butter in the skillet. Add the sausage, onion and celery, and cook until the sausage is well browned. Stir in the broth and remaining butter, and heat to a boil.

In a large bowl, combine the apples, stuffing and sausage mixture and mix lightly. Spray a 3-quart shallow baking dish with cooking spray. Spoon the stuffing mixture into the baking dish. Cover the baking dish.

Bake at 350 degrees for 30 minutes – 15 minutes covered and 15 minutes uncovered – or until stuffing mixture is hot.