



## Sausage, Apple & Cranberry Stuffing

from: **Marianne Martinez**

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### INGREDIENTS

- ♦ 16 cups of 1-inch bread cubes, white or sourdough (1/2 pound loaf)
- ♦ 8 tablespoons (1 stick) unsalted butter
- ♦ 2 cups medium-diced yellow onion (2 onions)
- ♦ 1 cup medium-diced celery (2 stalks)
- ♦ 2 Granny Smith apples, unpeeled, cored and large-diced
- ♦ 2 tablespoons chopped flat-leaf parsley
- ♦ 1 tablespoon kosher salt
- ♦ 1 teaspoon freshly ground black pepper
- ♦ 3/4 pound sweet or spicy Italian sausage, casings removed
- ♦ 1 cup chicken stock
- ♦ 1 cup dried cranberries

### DIRECTIONS

Preheat the oven to 300 degrees. Place the bread cubes in a single layer on a sheet pan and bake for 7 minutes. Raise the oven temperature to 350 degrees. Remove the bread cubes to a very large bowl.

Meanwhile, in a large saute pan, melt the butter and add the onions, celery, apples, parsley, salt and pepper. Saute over medium heat for 10 minutes, until the vegetables are softened. Add to the bread cubes. In the same saute pan, cook the sausage over medium heat for about 10 minutes, until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.

Add the chicken stock and cranberries to the mixture. (I like to add more than the recommended 1 cup chicken stock. I usually end up using 2 cups.) Mix well and pour into a 9x12 inch baking dish. Bake for 30 minutes, until browned on top and hot in the middle. Serve warm.

(NOTE: This was originally found on [foodnetwork.com](http://foodnetwork.com).)