
Apple Cranberry Sausage Stuffing

Great aroma and taste

Modified from recipe found on the web. This will be a favorite for stuffing our turkeys. Enough to stuff a 10 lb turkey.

Quantity	Ingredients	Preparation Notes
5 C	Cubed and toasted bread - can be white and wheat or mix. May use commercial stuffing.	● Put prepared bread cubes in large bowl.
1 lb	Sweet Italian Sausage or other bulk sausage	● In a large skillet, cook sausage till brown and crumbly. Break up any large lumps.
1 C	Chopped Onion	● Add onions and cook until onions are tender
3/4 C	Chopped Celery	● Add celery, sage, rosemary, and thyme, cook to blend flavors.
2 1/2 tsp	Dried Sage	● Add sausage mixture to bread.
1 1/2 tsp	Dried Rosemary	● Mix in chopped apples, cranberries, parsley and giblets.
1/2 tsp	Dried Thyme	● Mix together stock and butter
1	Tart apple, peeled, cored and chopped	● Drizzle over bread mixture
3/4 C	Dried Cranberries	● Spoon into turkey to loosely fill cavities.
1 C	Cooked, chopped Giblets (optional)	● Remove from turkey to serve.
1/3 C	Fresh, minced Parsley	
3/4 C	Chicken or turkey stock	
4 Tbsp	Butter or Margarine, melted	