



Holiday Bread Dressing

Ingredients:

1 lb. breakfast sausage, Swaggerty's Farm
2 stalks celery, chopped
1 small onion chopped
1/4 cup salted butter
1/2 cup chopped green onion
4 cups hot water
2 Tbsp chicken bouillon granules

2 large apples, Honeycrisp or Golden Delicious
12 cups stuffing (half cornbread & half herb), used Pepperidge Farm Brand
1 cup fresh cranberries, finely chopped, optional

Instructions:

Preheat the oven to 350°F. In a skillet, cook the sausage, breaking it into small pieces as it browns. Once the sausage is thoroughly browned, add the onion, celery, and butter; sauté for 2-3 minutes. In a separate bowl, whisk together the water and bouillon. Peel, core, and chop the apples. In a large mixing bowl, combine the stuffing mix, chopped apples, and the cooked sausage mixture. If desired, incorporate cranberries at this stage. Mix all ingredients until well combined. Evenly pour the prepared broth over the stuffing and stir to ensure uniform moisture distribution. Transfer the mixture to a well-greased, large baking dish comparable in size to a lasagna pan. Bake for 40 minutes.

"This is delicious. I love the tart cranberries, while Chris would prefer it without them. Give it a try." - Tammy