

Apple, Cranberry & Sausage Stuffing

1 LB. BREAKFAST SAUSAGE
2 STALKS CELERY
1 SMALL ONION CHOPPED
OR 1/2 CUP CHOPPED GREEN ONION
4 CUPS HOT WATER
2 TBSP. CHICKEN BOUILLON GRANULES.
2 LARGE, SWEET APPLES (CORED AND CHOPPED)
1 CUP CRANBERRIES (CHOPPED IN CHOPPER)
1/2 STICK BUTTER (1/4 CUP)
12 CUPS STUFFING (HALF CORNBREAD & HALF HERB)

Heat oven to 350 degrees. Brown sausage in skillet. Separate it well while browning. Once brown add onion and celery with the butter. Cook for 2-3 minutes.

In a separate mixing bowl add water and bouillon. Whisk well.

In a very large bowl add stuffing, apples, cranberries, cooked sausage with veggies. Mix well. Pour 4 cups of broth over stuffing and mix well.

Place in a well-greased large lasagna size baking dish. Bake for 40 minutes.