

Sourdough Stuffing with Sausage, Cranberries and Apples

Prep 20 min **Cook** 55 min **Total** 1 hr 15 min

Yield: Serves: 12

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Pieces of toasted sourdough bread combine with sausage, sautéed onions and apples, dried cranberries and fresh herbs to create a delicious, not-so-traditional stuffing this Thanksgiving. It's practically a meal all by itself!

Ingredients

$\frac{3}{4}$ lb **sourdough bread** *cut into bite-sized cubes*
12 oz **Italian sausage**
6 tbsp **unsalted butter**
2 medium **onions**
2 **Granny Smith apples** *peeled, cored, and diced*
1 c **dried cranberries**
1 c **fresh flat-leaf parsley**
 $\frac{1}{4}$ c **fresh sage**



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2 of 2

Ingredients *(cont.)*

2 tbsp **fresh thyme leaves**
2 tsp **kosher salt**
 $\frac{1}{2}$ tsp **black pepper**
2 cups **turkey broth** *or chicken broth*

Directions

1. Heat oven to 350°F.
2. Divide the bread cubes between 2 rimmed baking sheets and bake, tossing once, until lightly toasted, about 15 minutes; transfer to a large bowl.
3. Meanwhile, cook sausage in a large skillet over medium-high heat, breaking it up with a spoon, until no longer pink, 5 to 7 minutes. Using a slotted spoon, transfer to the bowl of bread.
4. Wipe out the skillet and melt the butter over medium heat. Add onions and sauté for 5 minutes. Add apples and cook, stirring occasionally, until onions are tender and apples are crisp-tender, 5 to 7 minutes more; stir in the cranberries, parsley, sage, thyme, salt and pepper. Transfer the onion mixture to the bowl of bread. Gradually add the broth to the bowl, tossing, to moisten.
5. Spoon the bread mixture into a greased 3 1/2-qt baking dish. Cover with foil and bake for 40 minutes. Uncover and bake until the top is golden brown, about 15 minutes.
6. Refrigerate the stuffing for up to 2 days. Reheat, covered, at 375°F until heated through, 25 to 30 minutes.