Sourdough Stuffing with Sausage, Cranberries and Apples

Prep Cook Total 20 min 55 min 1 hr 15 min

Yield: Serves: 12 Serving: 12

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

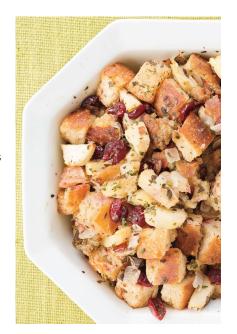
2 medium onions

2 **Granny Smith apples** *peeled, cored, and diced*

1 c dried cranberries

 $1 \in \textbf{fresh flat-leaf parsley}$

 $\frac{1}{4}$ c fresh sage



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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.
- $\textbf{6.} \ \ \text{Refrigerate the stuffing for up to 2 days. Reheat, covered, at $375^{\circ}F$ until heated through, 25 to 30 minutes.}$