

CHICKEN APPLE SAUSAGE DRESSING

Ingredients

½ cup dried cranberries	1 heaping tsp chopped fresh sage
8 Tbsp unsalted butter, divided	1 heaping tsp chopped fresh rosemary
1 (12-ounce) package Applegate Organics Chicken and Apple Sausage, sliced	Kosher salt and freshly ground black pepper
1 yellow onion, chopped	About 10 cups day-old country bread, torn into 1-inch pieces
4 ribs celery, sliced	2 cups chicken or turkey broth, or as needed
2 sweet-tart apples, cut into 1/2-inch dice	
1 heaping tsp chopped fresh thyme	

Directions

1. Preheat oven to 375 degrees. Butter a 9x13-inch baking dish.
2. Put the cranberries in a bowl and cover with hot water. Set aside to plumb as you prepare the rest of the ingredients.
3. Melt 4 Tbsp butter in a wide heavy skillet over moderately high heat. Add the sausage, onions, and celery and cook, stirring frequently, until onion and celery are softened and sausage has browned in places, about 10 minutes. Add the apples and herbs and cook, stirring frequently, for 5 minutes. Season to taste with salt and pepper. Drain the cranberries and add to the sausage mixture. Remove from the heat.
4. Place the bread into a large mixing bowl. Add the sausage mixture and mix together gently. Add enough chicken broth so stuffing is evenly moistened. Season to taste with salt and pepper. Transfer to the buttered baking dish.
5. Melt the remaining 4 Tbsp butter and drizzle evenly over the stuffing. Bake until stuffing is golden brown and top is crisp, about 45 minutes.