



#MakeItGAP

RECIPES

SAUSAGE APPLE STUFFING

YIELD: Serves 8

INGREDIENTS:

- 1 (16 oz) package sweet Italian pork sausage
- 1/2 large onion, *chopped*
- 1 (12 oz) bag seasoned stuffing cubes
- 1 (1 oz) box raisins
- 1-2 large red or green tart apples, *chopped*
- 2 cups celery, *finely chopped*
- 1 (8 oz) package mushrooms, *diced*
- 1 stick (1/2 cup) unsalted butter, *melted*
- 1 (14 oz) can chicken broth
- 1/2 tsp. dried sage
- 1/2 tsp. salt
- 1/2 tsp. black pepper, *more or less to taste*

PREPARATION:

Preheat oven to 350° F and grease a 9x13 baking dish with cooking spray.

Heat a large saute pan over medium heat. Once hot, add in sausage and onions.

Cook, breaking up the meat up as you go, until the sausage has cooked through and the onions are tender. Drain, if necessary.

In a large bowl, place meat and onion mixture, bread cubes, raisins, apple, celery, mushrooms, butter, broth, sage, salt, and pepper. Stir until combined. Add additional sage and salt if desired, to taste.

Pour mixture into prepared baking dish and cook in preheated oven until warmed through, about 30 minutes. Cover with aluminum foil if the top starts to get too brown.

Recipe adapted from showmetheyummy.com