

SAUSAGE APPLE THANKSGIVING DAY STUFFING

By Camine Pappas/Created 1988/Recipe here Nov 2013

This is a variation on Ron's mother's (Jean Pappas) stuffing recipe!

INGREDIENTS:

2 loaves large french bread. (the inexpensive kind works best!) Cut into cubes and toast under broiler till browned.

4 stalks celery cut into large dice

1 onion (white or sweet is best)

2 packages Jimmy Dean Hot Sausage

2/3 C raisins

1 C chopped parsley

1 t each fresh sage, thyme

1 1/2 granny smith apples, diced small, peel on

1/4 t dried powdered sage

salt and pepper

4 T butter

Salt and Pepper

3 to 4 C chicken stock as needed



Toast bread cubes, set aside. Cook sausage, breaking into large chunks. Set aside and reserve drippings. Chop all other ingredients, leaving apples to last so they don't brown. Add 3 T butter to skillet with the sausage drippings. Add celery, onion and sautee for 4 minutes. Add apple, and raisins and sautee for 4 minutes. Season with S and P. Add herbs and stir until hot throughout. Add veggie mixture to dry bread and add stock to moisten. Place in large nonstick pan and cook in 350 degree oven for 45 minutes.

Serve with turkey, potatoes, gravy and ALL THE FIXINS!