



Sausage and Herb Stuffing

Ingredients

- 16 cups 1-inch bread cubes (white or sourdough), from a 1½-pound loaf
- 8 tablespoons (1 stick) unsalted butter
- 2 cups diced yellow onion (about 2 medium onions)
- 1 cup diced celery (about 2 stalks)
- 2 Granny Smith apples, unpeeled, cored, and diced
- 2 tablespoons chopped flat-leaf parsley
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- ¾ pound sweet or spicy Italian sausage, casings removed
- 1 cup chicken stock
- 1 cup dried cranberries

Instructions

1. **Toast the bread:**

Preheat oven to 300°F (150°C). Spread bread cubes in a single layer on a sheet pan and toast for 7 minutes. Remove from oven, then raise temperature to 350°F (175°C). Transfer bread to a large mixing bowl.

2. **Sauté the vegetables:**

In a large sauté pan, melt butter over medium heat. Add onions, celery, apples, parsley, salt, and pepper. Cook for about 10 minutes, until everything is softened. Add mixture to the bowl of bread cubes.

3. **Cook the sausage:**

In the same pan, cook sausage over medium heat, breaking it up with a fork, until fully browned and cooked through—about 10 minutes. Add to the bowl with the other ingredients.

4. **Assemble the stuffing:**

Pour in the chicken stock and dried cranberries. Gently toss everything together until evenly combined.

5. **Bake:**

Transfer stuffing to a 9×12-inch baking dish. Bake uncovered at 350°F for 30 minutes, or until golden brown on top and hot in the center.

6. **Serve warm and enjoy every bite!**