



Sausage, Apple Dressing

directions

1. Fry the sausage, drain, and break up any large pieces.
2. Toss together bread crumbs, sausage, apple, and sage.
3. Place chicken stock, onion, and celery in a saucepan and bring to a boil. I would start with 2 cups and add remaining cup if needed. Pour over bread mixture and mix completely. Add remaining stock if necessary. The mixture will be soft, but able to hold its shape.
4. Turn into a 9"x13" pan, which has been sprayed with cooking oil spray and bake about 35 to 40 minutes in a preheated 350 degree oven. Serve with sliced chicken or turkey. You may use a combination of corn bread and biscuit crumbs if you wish.

notes

N/A

to serve

Serve hot.



10

servings

30 min

prep time

30 - 40 min

cook time

ingredients

1 lb Swaggerty's Farm sausage
1 cup apple, peeled or unpeeled, and coarsely chopped
1 cup celery, chopped
1 cup onion, chopped
4 cups cornbread, crumbled
2 TBSP sage
2 to 3 cups chicken stock or turkey stock
Salt and pepper to taste

Pairs well with: Chicken or turkey

Special Kitchen Tools: N/A