

CORNBREAD DRESSING WITH SAUSAGE AND APPLES

CORNBREAD:

- 2 (8.5 ounce) packages Jiffy Corn Muffin Mix
- 2 eggs
- 2/3 cup milk



STUFFING:

- 16 ounce regular port sausage in a tube (I use Jimmy Dean's)
- 1/4 cup unsalted butter (1/2 stick) -(more for coating pans)
- 1 cup celery, diced (4 large stalks)
- 1 cup onion, diced (1/2 large onion)
- 1 apple, peeled and diced (I used Figi apple)
- 1/3 cup dried cranberries
- 1 tablespoon fresh sage leaves, minced
- 1 teaspoon dried thyme
- 1/2 teaspoon sea salt
- 1 large egg, beaten
- 1 carton (32 oz.) Chicken stock

Directions:

Preheat oven to 350 degrees. Coat a 9 x 13 inch baking pan with butter and coat another casserole dish (9 x 13) with butter, set aside. In a large bowl, whisk together the corn bread mix, 2 eggs, and milk. Pour into baking pan and bake for 20-25 minutes. (When you remove the cornbread, set temperature to 375 degrees). Set cornbread aside to cool. After it's cooled, break up cornbread into small pieces and place in a large mixing bowl.

To make the stuffing, heat a large skillet over medium high heat. Add the pork sausage and use a utensil to break it up while cooking. Cook for about 5-6 minutes, until cooked through. Drain on paper towels. Add to the cornbread mixture.

Return the skillet to the stove and add in the butter, heat on medium heat. Add the celery and onions and cook to soften, about 5-6 minutes. Add in the apple, cranberries, sage, thyme, & salt and cook together until well blended. Set aside.

To the large bowl of cornbread and sausage, add in the beaten egg and slowly add in the chicken stock. Add in the cooked onion, celery, apple and cranberries. Stir to combine well. Pour the mixture into a 9 x 13 inch casserole dish. Cover with foil and bake for 30 minutes. Uncover and bake for an additional 10-15 minutes until top is lightly browned. Serves 12