

All-American Turkey Stuffing

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Spicy sausage, sweet apples, and savory herbs come together to create the classic turkey stuffing.

Ingredients:

3 cups bread cubes or croutons
¼ pound sausage, crumbled, cooked
½ cup chopped red onion
¾ cup diced red apple
½ cup chopped toasted walnuts
1 teaspoon dried rosemary
½ teaspoon dried sage
¾ cup vegetable or chicken broth
5 tablespoons butter
½ teaspoon salt
¼ teaspoon black pepper

Directions:

- 1) Preheat oven to 375°F. Lightly grease a 2-quart baking dish.
- 2) Heat a large skillet over medium. Add sausage and cook until browned, about 5 minutes. Add onion and cook until translucent, stirring, about 4 minutes. Add apple, walnuts, rosemary, and sage; cook until softened, about 3 minutes, stirring.
- 3) Transfer to a large mixing bowl. Add remaining ingredients and mix well. Transfer to prepared dish. Cover and bake inside turkey or alongside in the oven 45 minutes. Serve with turkey.