

New England Sausage, Apple and Dried Cranberry Stuffing

Servings: 8 to 10

INGREDIENTS

- 14 oz Hilltop Hearth® white bread, cut into ¾-in cubes (about 12 c)
- 1 lb Roseli® sweet Italian sausage, bulk
- ¼ c butter, plus more to prepare pan
- 6 c sliced leeks (white and pale green parts only; about 3 large leeks)
- 1 lb Granny Smith apples, peeled, cored, chopped
- 2 c chopped celery with leaves
- 4 t poultry seasoning
- 1 c dried cranberries
- 4 t chopped fresh rosemary
- ⅔ c chopped fresh parsley
- tt salt and ground black pepper
- 3 ea eggs, beaten to blend
- 1 ⅓ c Chef's Line™ classic chicken stock

PREPARATION

Divide bread cubes between two sheet pans. Bake in a 350° oven until slightly dry, about 15 minutes. Let cool completely.

Saute sausage in large, heavy skillet over medium-high heat until cooked through, about 10 minutes, crumbling coarsely with back of spoon. Using slotted spoon, transfer sausage to large bowl. Pour off any drippings from skillet.

In same skillet over medium-high heat, melt butter. Add leeks, apples, celery and poultry seasoning; saute until leeks soften, about 8 minutes. Mix in cranberries and rosemary. Add mixture to sausage, then mix in bread and parsley. Season stuffing to taste with salt and pepper.

Mix eggs and stock into stuffing. Transfer to hotel pan. Cover with foil; bake at 350° until heated through, about 45 minutes. Uncover; bake until top is golden brown, about 15 minutes.

