

Cranapple Sausage Crock Pot Stuffing

10	Slices	White Bread	1	cup	Craisins
10	Slices	Harvest Grain	3	tsps	poultry seasoning (
1	Med	sweet onion			or more if you
		finely chopped			want, but start
1/2	Cup	Butter			slow! smell and
1	Med	Gala Apple	1	tsp	taste)
		cored and			fresh ground
		chopped			pepper
			1/4	cup	Chicken Broth
			1/4	cup	Turkey Drippings
					or to moisten -
					check your
					stuffing....



- 1 Rip the bread up in to little pieces in a large bowl.
- 2 Take the skins off the sausages and sauté them using a wooden spatula to crumble them up. Set aside and drain.
- 3 Sauté the onions in the 1/2 c butter til just tender.
- 4 Add the spices, apple, craisins to the bread and toss til well mixed. Now add the sausage and toss again. If you are happy with the amount of spice add the onions, if not, tweak before you add the onions.
- 5 Once all done, put in the crock pot and cook on high for 1/2 hour then turn down to low. At this point check the moisture and add the broth. Check again in a couple of hours and you can probably squirt in the turkey drippings.
- 6 Stir every hour, but now it is happening and I cooked mine for 5 hours while the turkey was cooking.

Servings: 10

Degree of Difficulty

Degree of Difficulty: Easy

Tips

No fuss no muss - you can actually be the one to offer to bring the dressing!

Source

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Source: Out of My Head

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