Ingredients

- 8 tbsp (one stick) unsalted butter
- 4 apples, cored and chopped
- 1 pound pork sweet sausage
- 2 medium onions, chopped
- 3 cups chopped celery (about 6 large stalks)
- 2 cups chicken broth
- 1 bag (14 oz.) Pepperidge Farm Herb Seasoned Stuffing (or make your own)
- 6 tsp. poultry seasoning
- 2 cups dried cranberries
- salt and fresh ground pepper

Directions

- 1. Heat the oven to 350 degress
- 2. Melt the butter in a large skillet
- 3. Saute onions, celery, chopped apples, and sausage, breaking up the sausage as it cooks
- 4. After 10 minutes add the poultry seasoning and dried cranberries
- 5. Add the above with the dried stuffing mix and the chicken broth to a baking dish
- 6. Season with salt and pepper
- 7. Bake until done (???)

Variations:

1. For wetter stuffing add more broth