

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
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Directions

1. Heat the oven to 350 degrees
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