

Sausage, Apple, and Herb Stuffing

Prep Time

25 min.

Total Time

1 hr. 10 min.

Yield

Serves 12 (serving size: 2/3 cup)

This recipe captures the traditional stuffing vibe with flavors of sausage, aromatic vegetables, sage, and thyme. The bread soaks up all the goodness and stays moist inside, with a crispy layer on top.

Ingredients

- 8 ounces sourdough bread, cut into 1-inch cubes
- 6 ounces sweet Italian pork sausage. Bulk sausage is ideal, but you can also use sausage links and remove the casings.
- 1 tablespoon unsalted butter
- 1 cup chopped yellow onion
- 1 cup chopped celery stalks and leaves (about 3 stalks)
- 2 medium Granny Smith apples, cut into 1-inch cubes (3 cups)
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 1/2 cups unsalted chicken stock, divided
- 3 large eggs
- Thyme sprigs (optional)

How to Make It

Step 1

Preheat oven to 300°F.

Spread bread cubes in an even layer on a rimmed baking sheet. Bake at 300°F until dry and slightly toasted, 12 to 14 minutes.

Remove from oven; transfer bread to a large bowl. Increase oven temperature to 350°F.

Tip: You can skip this step if you cut the bread into cubes and let them dry on the counter for 24 hours.

Step 2

While bread cubes bake, cook sausage in a large skillet over medium-high until browned, about 6 minutes, using a spoon to break sausage into small pieces.

Transfer sausage to bowl with bread cubes. (Do not wipe skillet clean.) Reduce heat to medium.

Add butter, onion, and celery to skillet; cook, stirring occasionally, until vegetables are tender and translucent, 6 to 8 minutes.

Add apples; cook until soft but not mushy, about 10 minutes. Stir in sage, thyme, salt, and pepper; cook, stirring constantly, until fragrant, about 1 minute.

Add 1 cup stock, stirring and scraping bottom of skillet to release browned bits. Transfer apple mixture to bowl with bread cubes and sausage.

Step 3

Whisk together eggs and remaining 1/2 cup stock in a bowl until combined; stir into bread mixture.

Transfer mixture to a 2-quart glass or ceramic baking dish, cover with aluminum foil, and bake at 350°F for 15 minutes.

Remove foil, top with thyme sprigs, and continue to bake until stuffing is lightly browned on top and set, 15 to 20 more minutes.

Let stuffing stand 5 minutes before serving.

Nutritional Information

Calories	126
Fat	4g
Sat. Fat	2g
Unsat. Fat	2g
Carbohydrates	16g
Fiber	2g
Sugar	5g
Added Sugar	0g
Sodium	318mg
Calcium	4% DV
Potassium	3% DV