



Cranberry Apple Stuffing

An excellent side dish -- use Gluten-Free Bread if desired!

You Will Need:

1 lb mild ground breakfast sausage	½ Tablespoon Poultry Seasoning
1 Tablespoon each Butter & Rosemary Infused Olive Oils	1 Cup fresh cranberries, halved
2 Tablespoons Mushroom & Sage Olive Oils	6 cups stale bread cubes
3 cups onion, chopped	1/3 cup fresh parsley, chopped
2 tart apples, peeled & chopped	2-3 cups of chicken/vegetable stock
1 cup celery, chopped (include some celery leaves is possible)	2 teaspoons ground black pepper

Instructions:

Sauté the sausage over Medium in large pan until just cooked through. Transfer sausage with slotted spoon to an extra-large bowl; carefully discard drippings. Heat infused oils and sauté the onion, celery, apples & poultry until the onions are soft. Toss in cranberries & parsley, transfer to the bowl; combine with sausage. Add the stock while gently tossing the mixture until bread is very moist but not soggy. Bake at 375° F in a 13x9 pan for 20 – 30 minutes. The stuffing should be crispy on top & steaming hot in the center.

Inspired by The Food Networks' Cranberry Apple & Sausage Stuffing

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