



Sausage and apple cranberry Stuffing

Ingredients

- 3 $\frac{3}{4}$ cups cubed white bread
- 1 $\frac{1}{2}$ cups cubed whole wheat bread
- 1 pound ground turkey sausage
- 1 cup chopped onion
- $\frac{3}{4}$ cup chopped celery
- 2 $\frac{1}{2}$ teaspoons dried sage
- 1 $\frac{1}{2}$ teaspoons dried rosemary
- $\frac{1}{2}$ teaspoon dried thyme
- 1 Golden Delicious apple, cored and chopped
- $\frac{3}{4}$ cup dried cranberries
- $\frac{1}{3}$ cup minced fresh parsley
- 1 cooked turkey liver, finely chopped
- $\frac{3}{4}$ cup turkey stock
- 4 tablespoons unsalted butter, melted

Instructions

1. Preheat the oven to 350°F (175°C). Spread the white and whole wheat bread cubes evenly on a large baking sheet.
2. Toast the bread cubes in the oven for 5 to 7 minutes until golden and crisp. Transfer them to a large mixing bowl.
3. In a large skillet over medium heat, cook the turkey sausage and chopped onions, stirring and breaking up the meat, until browned and cooked through, about 6 to 8 minutes.
4. Add celery, sage, rosemary, and thyme to the skillet. Cook and stir for another 2 minutes to let the flavors meld.
5. Pour the sausage mixture over the toasted bread cubes. Add chopped apple, dried cranberries, parsley, and finely chopped turkey liver.
6. Drizzle the turkey stock and melted butter over the mixture and gently toss to combine.
7. Let the stuffing cool completely before loosely filling your turkey cavity.