



Chestnut Sausage Stuffing with Cranberries

What's more traditional than Turkey and Stuffing! Here's our version of a classic Thanksgiving dish that's sure to WOW your friends and family - even that picky eater in every family!

INGREDIENTS

1 loaf sour dough bread, 1-inch cubed (about 10 cups)
6 tbsp unsalted butter
1 medium Granny Smith apple, peeled, cored, and chopped
1.5 cups medium diced yellow onion
3/4 cup celery, diced
2 tbsp fresh parsley, chopped
1 lb. Pine Street Market Saucisson de Châtaigne
2.5 tsp kosher salt
1 tsp fresh ground pepper
1 cup chicken stock
1 cup sweetened dried cranberries

PREPARATION

- Preheat the oven to 300°F
- Place the bread cubes in a single layer on a sheet pan and bake for 7-10 minutes. Raise the oven temperature to 350°F. Remove the bread cubes to a large mixing bowl.
- In a large sauté pan, melt the butter and add the onions, celery, apples, parsley, salt, and pepper. Sauté over medium heat for 10 min, or until the vegetables are softened. Remove from the pan and add to the bread cubes.

- In the same sauté pan, cook the sausage over medium heat for about 10 minutes, or until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.
- Add the chicken stock and cranberries to the mixture and mix well. Pour the mixture into a 9x13 baking dish and bake at 350°F for 30 min, or until browned on the top and hot in the middle. Serve!!
Bon appetit!