



## Cranberry Cornbread Stuffing

A cozy, warm dish that would be perfect for a holiday meal side or any night of the week.

### Ingredients

- 1 tsp. olive oil
- 1 lb. Stoltzfus Meats Cranberry Apple Chicken Grillers, casings removed
- 2 Tbsp. unsalted butter
- 2 stalks celery, thinly sliced
- 1/2 yellow onion, chopped
- 1 tart apple (such as Granny Smith or Pink Lady), cored and chopped
- 1/2 tsp. each dried sage leaves and black pepper
- 1 1/2 cups low-sodium chicken broth
- 1 egg, beaten
- 1/2 cup dried cranberries
- 1 pkg (6 oz) stove top cornbread stuffing mix
- fresh sage leaves for garnish



### Directions

1. Preheat the oven to 375 degrees F. Lightly coat an 8x8 inch or other medium sized baking dish with cooking spray.
2. In a large skillet, heat olive oil over medium-high heat. Add sausage and cook, crumbling with a spoon. Once sausage begins to brown, add butter, celery, onion, apple, sage, and pepper. Cook, stirring often, until vegetables are tender, 5 to 7 minutes.
3. Remove from heat; stir in chicken broth and egg.
4. Stir in cranberries. Then add in the stuffing mix and stir to combine.
5. Pour in prepared baking dish and cover with foil. Bake for 15 minutes uncovered. Remove foil and bake until crisp, 15 to 20 minutes more. Top with fresh sage leaves.



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