

Kentucky Cornbread & Sausage Stuffing

1/2 pound Owens Country Sausage, regular

1 c. chicken or turkey broth

3 c. dried or toasted fresh bread cubes

2 tbs. minced fresh parsley

3 c. crumbled prepared cornbread

1 tsp. salt

1 large apple, peeled and chopped

1 tsp. rubbed sage or poultry seasoning

1 small onion, chopped

1/4 tsp. black pepper

Additional canned chicken broth (optional)

Makes 8 side-dish servings, enough for a 5 pound chicken

Crumble sausage into small skillet. Cook over medium heat until browned, stirring occasionally. Place sausage and drippings in large bowl. Add all remaining ingredients except additional broth; toss lightly.

Bake loosely stuffed in bird or place stuffing in greased 13x9-inch baking dish. Add additional broth to adjust moistness, if necessary, and bake 30 minutes in 350° F oven. Leftover stuffing should be removed from bird and stored in the refrigerator separately. Reheat thoroughly before serving.

Serving suggestion: Double recipe and bake loosely stuffed in 12- to 15-pound turkey.