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I made this stuffing on Thanksgiving to serve with our grilled turkey. However, it is not just for turkey. Use it for stuffing Cornish hens and you will be delighted with the results!

Here is what you are going to need for this:

4 cups diced corn bread - I bought a package of mix and baked it in a rectangular pan.

1 pound spicy Italian sausage

1 large yellow onion, diced

2 celery stalks, finely chopped

2 red apples, peeled and chopped

3/4 cup chopped walnuts

1 teaspoon finely chopped sage leaves

1 teaspoon thyme leaves

4 tablespoons melted butter

1 to 2 cups chicken broth

Salt & Pepper

Heat the oven to 350 degrees. Arrange the cornbread on a rimmed baking sheet and place in oven. Bake until bread dries on all sides. Work in batches if necessary.

Cook the sausage. Place the cornbread in a bowl and add all of the ingredients, except for the chicken broth. Mix well. Add the chicken broth, a little at a time until bread is soaked through and stuffing is moist. Do not turn it into a mush!

Place the stuffing into a buttered 13x9 oven proof dish. Bake for 35 to 40 minutes until it is browned on top. Serve and enjoy!

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