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1 small loaf crusty bread, cut into small cubes
4 tablespoons butter
1 large yellow onion, finely chopped
2 celery stalks, finely chopped
1 pound Italian sausage
1 teaspoon fresh thyme leaves
1 teaspoon fresh sage leaves, chopped
1 teaspoon cayenne pepper, optional
1 small Granny Smith apple
 $\frac{3}{4}$ cup chopped walnuts
2 $\frac{1}{2}$ cups chicken broth
1 egg

Preheat the oven to 375 degrees. Place the cubed bread on a baking sheet and place in oven. Bake for 15 minutes, flipping bread after 7 minutes. Place dried bread in a large bowl.

Melt butter in a large skillet. Add the onion and celery and cook for 2 minutes. Add the sausage and cook, stirring occasionally. Add the herbs and cayenne if using. Mix well. Cook for 2 minutes.

Add the sausage to the bread in the bowl. Whisk the egg into the chicken broth and add to the bread mixture. Mix well.

Add the stuffing to a buttered oven proof dish. Cover with foil and refrigerate for 1 hour.

Bake the stuffing at 375 degrees – covered for 30 minutes, uncovered for 30 minutes. Enjoy!