

## CORNBREAD, SAUSAGE AND APPLE STUFFING

- 8 oz Farmland Breakfast Sausage
- 2 cups Apple, unpeeled and chopped
- 3/4 cup Onion, chopped
- 1/3 cup Butter
- 1 tsp Poultry seasoning
- 1/8 tsp Pepper
- 6 cups Cornbread, coursed chopped
- 1/4 cup Fresh parsley chopped
- 1/4-1/2 cup Chicken broth, reduced sodium

1. Heat oven to 350°F. In large skillet, cook sausage until brown. Remove sausage, drain and set aside. Drain fat from skillet.
2. In same skillet, heat butter and cook apple and onions until tender. Remove from heat. Stir in poultry seasoning and black pepper.
3. In large bowl, combine sausage, apple mixture, corn bread and parsley. Drizzle with enough chicken broth to moisten, tossing gently. Transfer to greased 2-qt. casserole.
4. Cover and bake for 25 to 30 minutes or until heated through.

### ADDITIONAL INFORMATION

#### Ingredients

[1 tsp Poultry seasoning](#), [1/3 cup Butter](#), [1/4 cup Fresh parsley, chopped](#), [1/4-1/2 cup Chicken broth, reduced sodium](#), [1/8 tsp Pepper](#), [2 cups Apple, unpeeled and chopped](#), [3/4 cup Onion, chopped](#), [6 cups Cornbread, coursed chopped](#), [8 oz Farmland Breakfast Sausage](#)

#### Course

[Sides](#)

#### Cuisine

[American](#), [Seasonal Fall](#)

#### Category

[Bread](#)

**Serving Size**

6