

## Pork & Apple Sausage Stuffing

Serves 8-12 as a Holiday side dish

1 stick unsalted butter  
1 large onion, peeled and chopped  
2 apples, peeled cored and chopped  
1 package of DeBragga pork & Apple sausage (5 links), casings removed (easily done by running the tip of a knife down the long side) – for a meatier stuffing, use 2 packages  
1 cup Chicken stock  
2 whole eggs  
1 14oz package of herb seasoned stuffing bread cubes (or equivalent amount of stale bread cut into cubes seasoned with your favorite herbs)

In a very large pot, melt the butter over medium low heat. Add the onion and stir to coat in butter. Sauté about 10 minutes, then add apple. Cook, stirring occasionally, until onions are completely wilted but not browned, about 20 minutes. Set aside.

Meanwhile, crumble the sausages into a large sauté pan (if not using non-stick, add 2 TB vegetable oil), and cook over medium low heat, breaking the sausage apart with the back of a wooden spoon. Cook until sausages are completely crumbled and cooked through and no pink is showing.

Add the bread cubes to the pot of onions and stir to combine well. Break the eggs into the bread and stir, breaking the yolks, until thoroughly mixed in. Add the sausage and stir until combined. Now, using your hands, add the chicken stock one third at a time, blending the stuffing after each addition, until the stuffing is moist and well mixed. Add more or less stock if necessary.

Transfer stuffing to a baking dish, cover with foil, and bake in a pre-heated 350 degree oven, until thoroughly heated through, anywhere from 30-60 minutes. You may set the stuffing aside at room temperature, covered, for several hours if you're not eating immediately.