

Harvest Stuffing

Yield: makes 12 cups of stuffing, enough for 18 pound turkey

Ingredients

- 2 pounds well-spiced bulk turkey sausage
- 2 tablespoons vegetable oil
- 4 cups each chopped red onions and celery
- 2 tablespoons minced garlic
- 2 tablespoons dried thyme
- 2 teaspoons dried sage leaves, crumbled
- 12 cups cubed (1-inch) bread, toasted
- 2 Granny Smith apples, diced
- 1 cup dried cranberries
- 1 cup each dried apricots and pitted prunes, quartered
- 2 cups chicken broth
- Salt and pepper, to taste

(also added chopped toasted pecans and roasted chestnuts)

Preparation

Brown the sausage in a pan, breaking up clumps; remove to a large bowl.

Add the oil to the pan; stir in the onions, celery, garlic, thyme, and sage and cook over medium-low heat for 15 minutes.

Add to the sausage along with the bread, apples and dried fruits. Toss well.

Drizzle the broth over the mixture to moisten as desired and season with salt and pepper.

Cool before stuffing the turkey.