

Cranberry Sausage Stuffing

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Ingredients:

1 lb of cranberries.
1 cup of water.
1 ½ cups of sugar.
1 lb of sausage meat, cooked until browned with drippings reserved.
8 cups of coarsely crumbled corn bread.
1 cup of celery, diced.
1 small onion, chopped.
½ cup of green pepper, diced.
½ teaspoon of thyme.
½ teaspoon of marjoram.
1 tablespoon of chopped parsley.
1 unpeeled small red apple, cored and chopped.

Directions:

Place the cranberries, water and sugar in a saucepan and cook for 10 minutes or until the cranberries are tender. Drain off excess juice.

Combine the drained cranberries, cooked sausage meat, drippings and remaining ingredients.

Use to stuff turkey. Alternatively place the stuffing in a casserole and bake for 60-65 minutes in a 325°F (160°C) oven.