



Honey Mustard Sweet Sausage Stuffing

A modern twist on a classic favorite

2 Tablespoons unsalted butter
1/2 pound sweet Italian turkey sausage
8 slices sweet white or whole wheat bread, toasted
1 cup chopped celery
1 cup chopped sweet onion
4 cloves garlic, minced
1 to 2 Tablespoons finely chopped fresh sage
1 Tablespoon fresh thyme leaves
3 to 4 Tablespoons finely chopped parsley
1-1/2 to 2 cups warm chicken broth
1/2 teaspoon salt or to taste
1/4 teaspoon black pepper or to taste
1/2 cup crushed honey mustard pretzel crackers
1/2 cup fresh cranberries or dried cranberries
3 to 4 Tablespoons melted butter, divided
Garnish: parsley sprig; fresh cranberries as desired

Preheat oven to 375 degrees F. Butter a 10 inch ovenproof pie pan or casserole dish.

In a 10 inch skillet over medium heat, melt butter; add sausage, breaking it into crumbles as it cooks until lightly browned.

Cut the crust from the toasted bread; cut bread into crouton size cubes. Toss cooked meat over bread cubes.

Sauté celery and onions in skillet drippings until softened; add minced garlic, sage, thyme, and parsley; cook 1 to 2 minutes. Add 1-1/2 cups chicken broth; bring to a boil, season with salt and black pepper.

Pour the broth mixture over the sausage and bread cubes; lightly mix. If mixture is too dry, add remaining warm chicken broth until desired consistency. Add the crushed pretzel crumbs and cranberries. Toss to combine.

Place in greased casserole dish; lightly brush the top with 1 to 2 Tablespoons melted butter.

Bake in 375 degree oven for 25 to 30 minutes or until heated through. Lightly brush the top of stuffing with about 1 to 2 Tablespoons melted butter. Garnish with parsley sprig and some fresh cranberries. Serves: about 4

About this Recipe: Do you want to add a new twist to your holiday stuffing? How about adding some crushed honey mustard pretzel crackers and cranberries! The flavors blend delightfully. Your family won't be able to guess your secret ingredient. Holidays are for having fun!