

## Classic Sausage Stuffing with Cranberries

- 1 cup TJ's Dried Cranberries
- 3 cups TJ's Turkey Broth
- 1 package TJ's Butcher Shop Pork Sausage with Sage (or your favorite)\*
- 1 stick TJ's Unsalted Butter
- 1 container TJ's Freshly Chopped Stuffing Starter Mix
- 1 box TJ's Cornbread Stuffing Mix
- Black Pepper
- \*May substitute 2 packages TJ's Peeled & Cooked Chestnuts, coarsely chopped

Preheat oven to 350°F. Combine cranberries with one cup of turkey broth and set aside. In a large skillet, crumble and sauté sausage over moderate heat until cooked through. Move sausage into a large bowl and set aside. Add butter to skillet and melt: use butter to scrape up any brown bits of sausage. Add veggies and sauté until soft; about 10 to 15 minutes. Place bread cubes from stuffing mix in bowl with sausage. Add cooked veggies to bowl; add broth with cranberries and mix well. Add additional broth, one cup at a time, and continue to mix until all bread is moist. Season with pepper. Add contents of seasoning packet, to taste, and mix until well combined. Place in a 9" x 13" (approx. 4 qt.) casserole dish and bake for 35 to 45 minutes.

Serves: 8-10

Cooking Time: 50-60 minutes

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