

Side Dish

Cranberry & Sausage Stuffing

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Servings: 8

Preparation Time: 15 minutes

Bake Time: 1 hour

1 pound Bob Evans Savory Sage Roll Sausage

1/2 cup butter

6 stalks celery, finely diced

2 medium onions, finely diced

1 package (12 oz) herb flavor stuffing mix

1 cup dried cranberries

1 teaspoon salt

2 cans (14.3 oz) chicken broth

Preheat oven to 325 degrees.

In a large skillet, crumble and cook the sausage until browned. Remove from the pan.

In the same skillet, melt the butter over medium heat. Saute' the celery and onions until softened, about 5 minutes.

In a large bowl, combine the celery, onions, sausage, stuffing mix, cranberries and salt. Add the broth and stir until well combined.

If desired, loosely stuff some of the mixture into a turkey just before roasting. Place the rest of the stuffing mixture into a casserole dish.

Cover and bake for 1 hour or until hot.

Per Serving (excluding unknown items): 127 Calories; 12g Fat (82.4% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 601mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.