

## Side Dishes

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# Slow-Cooked Sausage Dressing

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**Servings: 12**

**Preparation Time: 20 minutes**

**Slow Cooker: 3 hours**

*TEST KITCHEN TIP: To make homemade croutons, cut or tear stale bread into 1/2-inch pieces. Toss with melted butter or olive oil. Season, if desired. Bake at 250 degrees until dried and crisp.*

**7 cups seasoned stuffing cubes or croutons**

**1 medium tart apple, chopped**

**1/3 cup chopped pecans**

**1 1/2 teaspoons rubbed sage**

**1/2 teaspoon pepper**

**1/2 pound reduced-fat bulk pork sausage**

**1 large onion, chopped**

**2 ribs celery, chopped**

**1 can (14-1/2 ounce) reduced-sodium chicken broth**

**2 tablespoons reduced-fat butter, melted**

In a bowl, combine the stuffing, apple, pecans, sage and pepper.

In a nonstick skillet over medium-high heat, cook and crumble the sausage with the onion and celery until no longer pink, 4 to 5 minutes. Drain.

Add to the stuffing mixture. Stir in the broth and butter.

Transfer to a greased five-quart slow cooker.

Cook, covered, on LOW for three to four hours, until the apple is tender, stirring once.

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Per Serving (excluding unknown items): 32 Calories; 2g Fat (59.4% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat.