

Thanksgiving Cornbread Sausage Stuffing

Yield: 7 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-italian-sausage-cornbread-stuffing-recipe>

Ingredients:

- 14 ounces stuffing package cornbread, I used Pepperidge Farm
- 1/2 pound italian sausage breakfast sausage would work, too
- 1 yellow onion medium, diced
- 2 stalks celery diced
- 1 apple large, diced, doesn't matter what kind
- 1 cup chopped pecans toasted
- 1/2 cup dried cherries chopped
- 2 cups kale chopped
- 1/4 teaspoon salt the sausage and stock already have a lot of salt in it. You can omit the salt entirely if you would like
- 1/2 teaspoon black pepper
- 1 1/2 teaspoons dried thyme or whatever herb you like. Rosemary would be nice too
- 3 eggs
- 2 1/2 cups veggie or chicken stock
- 12 tablespoons butter divided - 8 melted, 4 solid

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 170 milligrams
4. Fat: 45 grams
5. Fiber: 5 grams
6. Protein: 16 grams
7. SaturatedFat: 18 grams
8. Sodium: 1400 milligrams
9. Sugar: 9 grams

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