

Sausage and Apple Dressing

5 tablespoons butter, divided
8 ounces hot pork sausages
1 (6-ounce) package cornbread seasoned stuffing mix
1/2 onion, chopped
1 apple, peeled, cored and chopped (cooking apple like Granny Smith or Golden Delicious)
1 1/2 stalks celery, chopped
1/4 teaspoon salt
1 1/2 cups chicken broth
1 egg

In a skillet, melt 1 tablespoon butter over medium heat and add sausage. Cook just until it loses its pink color, but is still moist, about 5 minutes, breaking into small crumbles. Pour into a large bowl with all the juices. Add the cornbread stuffing mix. In the skillet, melt another 2 tablespoons butter and add the onion, apple, celery and salt. Cook until vegetables are soft, about 5 minutes. Add the chicken broth and bring to a boil. Pour into the bowl with stuffing and mix well. Taste for seasoning and add salt if needed. Add the egg and mix. Spoon lightly into a greased 9"x9" baking dish. Bake, uncovered, at 325 degrees for 40 minutes. Melt the remaining 2 tablespoons butter and drizzle over the top. Bake until the top is crisp and golden, about 20 more minutes.