



**Nova Scotia
Apples**
Pick An Original



Sausage Apple Stuffing

- 1 lb sausage meat
- salt and pepper
- 1 tsp. ground sage
- 1/4 tsp. dried rosemary
- 1/2 cup water or poultry broth
- 1 large onion, diced
- 8 cups soft bread cubes
- 1/2 tsp. dried thyme
- 1/4 cup fresh parsley, snipped
- 2 large apples, pared, cored and chopped

Brown sausage meat in a skillet, breaking up into small pieces. Drain well, reserving some of the dripping. Return reserved dripping to pan and saute onion clear. In a large bowl mix bread, seasonings, apples, onions and sausage meat. Moisten as necessary with water or broth. Use to stuff cavity of turkey. Cook turkey in usual manner.

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