

Artisan and Cornbread Stuffing with Apples and Italian Sausage

adapted from [*Fresh Cooking Happy People*](#)

16 oz cremini or any type of fresh mushrooms, washed and cut in half or quartered if large
2 tablespoons canola oil
1/2 teaspoon kosher salt
2 cups day old cornbread or one regular size Jiffy Cornbread mix, cooked according to package directions, cooled and cut into 1 " cubes
2 cups french bread or rolls cubed into 2 inch pieces
2 cups Artisan bread cubed in to 2 inch pieces
1/4 to 1/2 pound Italian Sausage
1 cup or one medium large diced onion
2 large golden delicious apples, skin on, cored, chopped into 1" cubes
2 1/2 tablespoons brown sugar
1/4 cup cider vinegar or 1/2 cup white (cooking or regular) wine
4 or 5 springs fresh thyme
4 teaspoons fresh rosemary
1/2 bunch fresh parsley, chopped coarse
1/2 teaspoon turmeric (dried ground)
1 cup golden raisins
16 oz chicken broth
salt and pepper to taste

Prepare one or two days ahead:

Cube all three breads and let sit in single layer on cookie sheets several hours or overnight.
Baking in a 250 oven for 1 hour works well. Let sit on counter overnight.

Preheat oven to 500 degrees and place rack on top third of oven.

Place mushrooms on a lined or lightly greased cookie sheet and drizzle with oil and salt. Bake for 15-20 minutes or until deep golden brown. Set aside.

Cook sausage, remove from pan. Cook onions and apples in pan without wiping out grease. Apple and onion should cook for about 5 minutes or until slightly softened. Add brown sugar and let cook for about 3-5 minutes on medium high until deep golden color.

Decrease heat to medium and add cider vinegar or wine. You may add remaining herbs at this time, or leave them out until final tossing of ingredients before baking. Cook for about 2-3 minutes.

In a large bowl, combine all of the ingredients. Toss lightly add golden raisins and add chicken broth until liquid is absorbed. Add salt and pepper to taste. You may not use all of the broth, just toss until dressing has absorbed enough of the liquid to make a moist, but not sticky, wet stuffing. Some of the liquid will cook out during baking.

Place ingredients in lightly greased casserole or 9x13 pan. Cover with foil.

Bake covered at 375 for 15 minutes, then remove foil and bake an additional 15 minutes or until golden brown on top. Garnish with fresh herb sprigs.
Serves about 12-15 as a side dish.

Tips:

- This is a great make ahead dish. You can prepare this dish ahead and refrigerate up to two days in advance. Let sit on counter for about one hour before baking. Bake at 350 for 45 minutes. or until heated through and golden brown on top.
- You may use a cornbread mix or your own home made variety. Stay away from sweet brands and recipes, or the flavor of the dish will change.
- This dish is easily doubled to make 2-9x13 pans.