

SIDE DISH

Cranberry, Sausage, and Apple Stuffing

5 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
95 min	35 min	60 min	12	\$1.20	398 kcal



The recipe Cranberry, Sausage, and Apple Stuffing can be made in around 1 hour and 35 minutes. This recipe serves 12 and costs \$1.2 per serving. One serving contains 398 calories, 13g of protein, and 19g of fat. If you have salt and pepper, cranberries, celery, and a few other ingredients on hand, y...

Ingredients

- ☐ 12 cups white bread cubes

☐ 2 cups chopped celery

☐ 1 cup dried cranberries

☐ 1 pound sweet Italian sausage, casings removed

☐ 4 teaspoons poultry seasoning

☐ 2 tart green apples - peeled, cored and chopped
- ☐ ¼ cup butter

☐ 11/3 cups chicken broth

☐ 2 teaspoons dried rosemary, chopped

☐ 6 cups coarsely chopped leeks

☐ 12 servings salt and pepper to taste

EQUIPMENT Bowl, Frying pan, Baking sheet, Oven, Baking pan

Method

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Spread bread cubes in a single layer over two baking sheets.
- 3 Bake until slightly dry, about 15 minutes.
- 4 In a large skillet over medium heat, cook sausage, crumbling coarsely, for about 10 minutes or until evenly brown.
- 5 Drain off grease, and transfer sausage to a large bowl.
- 6 Melt butter in the skillet; add leeks, apples, celery, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Stir in the rosemary and dried cranberries.
- 7 Mix leek mixture and bread cubes with sausage in bowl. Lightly mix chicken broth into stuffing to moisten; season with salt and black pepper. Spoon stuffing into turkey, packing loosely.
- 8 Bake remaining stuffing in a buttered baking dish, covered, at 350 degrees F (175 degrees C) for about 45 minutes. Uncover, and bake another 15 minutes to brown top.

Nutrition per serving

	398 KCAL	13 g PROTEIN	19 g FAT	47 g CARBS
Saturated Fat				7.2 g · 45% of daily needs
Fibre				4.7 g · 19% of daily needs
Sugar				15.8 g · 18% of daily needs
Sodium				886 mg · 39% of daily needs
Cholesterol				39.4 mg · 13% of daily needs
Vitamin C				8.2 mg · 10% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cranberry-sausage-and-apple-stuffing-148124