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## Cornbread & Sausage Stuffing

A recipe for Cajun Brand Chicken Andouille Sausage

Prep Time: 15 minutes

Cook Time: Approximately 5 hours in slow cooker/crockpot

Yield: 8 servings

### INGREDIENTS:

- 1 pound Uli's Cajun Brand Chicken Andouille Sausage (4 links with casings removed)
- 4 tablespoons butter
- 1 cup onion, chopped
- 1 cup celery, chopped
- 2 tablespoons fresh parsley, chopped, or 2 teaspoons dried parsley flakes
- 1 (16-ounce) package) cornbread dressing crumbs
- 1 teaspoon poultry seasoning
- 1/2 teaspoon rubbed sage
- 2 1/2 cups chicken broth
- 1 large egg, lightly beaten
- 1/2 cup dried cranberries, or raisins

### DIRECTIONS:

1. Butter inside of slow cooker or spray with nonstick baking spray.
2. In a large skillet melt butter and add crumbled sausage, cooking and breaking up, until sausage is lightly browned.
3. Add onion and celery and continue cooking until vegetables are tender.
4. Add parsley, poultry seasoning, and sage, if using, and remove all form heat.
5. In a large bowl, combine the sausage & vegetable mixture with the cornbread dressing crumbs. Stir until blended.
6. Add chicken broth, salt and pepper to taste and mix by hand til blended.
7. Blend in the lightly beaten egg and stir in the cranberries or raisins.
8. Spoon into the prepared slow cooker but do not pack.
9. Cover and cook on HIGH for 45 minutes. Reduce heat to LOW and cook for 3 1/2 to 4 1/2 hours longer.