

Slow Cooker Sausage and Apple Stuffing



INGREDIENTS:

1 lb of pork sausage
1 package of stuffing mix
1 apple, chopped
½ cup sweet onion,
chopped
½ cup of butter, melted
1 tsp of Poultry Seasoning
¼ tsp of salt
¼ tsp of black pepper
1¼ cup of chicken broth

INSTRUCTIONS:

1. In a large skillet cook sausage. Drain the fat from the pan once cooked through.
2. In a mixing bowl add stuffing mix, apples, onion, and sausage. Pour melted butter, poultry seasoning, salt, and black pepper over mixture and stir, coating the mixture.
3. Pour mixture into slow cooker, adding chicken broth and toss to combine.
4. Set on low and cook for 4½ - 5 hours, or on high for 2½ - 3 hours.

Note:

You may need to add more chicken broth to the mixture. Just be cautious that you don't over soak the stuffing mix.

