

## Dried Fruit & Cornbread Stuffing

Submitted by ZipAgent Elsa Inglis, East Bay CA

View her Profile: <http://www.ziprealty.com/agent/einglis>

May be made a day ahead, cover and reheat in microwave or oven.

### Ingredients:

- 1 Bag (15 oz. cornbread stuffing)
- 1 Pkg (7 oz. dried fruit bits)
- 1/3 C. Chopped parsley
- 12 oz. Bulk pork sausage
- 3 Tbsp. Butter
- 2 C. Chopped onion
- 1 C. Chopped celery
- 3 C. Water

### Preparation:

1. Heat oven to 350°F.
2. Grease a shallow 3 qt baking dish.
3. Put stuffing mix, dried fruit bits and parsley in a large bowl.
4. Heat a large nonstick skillet over medium heat. Add sausage and cook over medium heat, breaking up meat with a wooden spoon, 6 minutes or until tender. Add water stirring to remove any browned bits; add to bowl with stuffing. Gently toss to mix.
5. Spoon into baking dish and cover with foil. Bake 30 minutes. Uncover and bake 15 minutes more or until lightly browned. Enjoy!

