



Ingredients: 2 8oz packages of cornbread mix
1 pound spicy pork sausage
2 onions, chopped
2 apples, cored and chopped
4 celery stalks, diced
 $\frac{3}{4}$ cup of chicken broth
 $\frac{1}{4}$ cup unsalted butter, melted
 $\frac{1}{4}$ cup fresh parsley, chopped
2 tsp sage
 $\frac{1}{2}$ tsp thyme
 $\frac{1}{2}$ tsp rosemary
salt & pepper

Directions: Bake your cornbread according to the instructions on the package. This can be done the day before. Once it's cooled, crumble it.

Take the sausage out of its casing, crumble it, and brown it in a little oil. When it's cooked, use a slotted spoon to remove it from the pan and set it aside.

Sauté the vegetables and apples in the remaining oil in the same pan.

Mix that with the sausage, cornbread crumbs, melted butter, herbs, and chicken broth.

Put the mixture in a baking dish and bake at 375F for about 40 minutes. Enjoy!