

Homemade Sausage, Apple & Sage Stuffing

Serves: 10–12 Prep Time: 45 min Bake Time: 50 min

Ingredients

- 2 baguettes, cubed and oven-dried
- 2 lbs bulk sausage (no casing)
- 1 quart chopped onions
- 1 pint chopped celery
- 1 pint chopped carrots
- 4 garlic cloves, minced
- 2 apples, peeled and chopped
- ½ cup dry white wine (for deglazing)
- 1 stick (½ cup) unsalted butter
- 1 tbsp rubbed sage
- 2 tsp kosher salt (adjust to taste)
- 1½ tsp freshly ground black pepper
- 1½ tsp onion powder
- 1½ tsp garlic powder
- ½ tsp dried thyme or poultry seasoning (optional)
- Pinch of nutmeg (optional, for warmth)
- 3 cups hot chicken or turkey stock
- 2 eggs, lightly beaten
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- ½ cup chopped flat-leaf parsley
- ½ cup chopped scallions
- Butter, for greasing the baking dish

Instructions

1. Prepare the Bread

Cube the baguettes and spread them on parchment-lined sheet pans. Dry in a 200 ° F (93 ° C) oven until completely crisp and dry — not toasted. Cool.

2. Brown the Sausage

In a large skillet, cook the sausage over medium-high heat until browned and cooked through. Transfer to a bowl, leaving the drippings in the pan.

3. Cook the Vegetables

Add the onions, celery, carrots, and garlic to the same pan. Cook until the vegetables begin to caramelize. Stir in the chopped apples and cook 2–3 minutes more.

4. Deglaze the Pan

Pour in the white wine, scraping up the browned bits. Add the butter and melt completely, lifting all the fond from the pan.

5. Combine Everything

In a very large bowl, add the dried bread cubes, browned sausage, and the hot vegetable-wine mixture with all the pan drippings.

6. Season Well

Add sage, salt, pepper, onion powder, and garlic powder. Add thyme and nutmeg if using. Toss thoroughly to coat.

7. Moisten the Stuffing

Pour in the hot stock and toss to combine. Add the beaten eggs and heavy cream, mixing until evenly moistened.

8. Add the Finishing Touches

Fold in Parmesan, parsley, and scallions. Mix just until distributed.

9. Bake

Butter a large baking dish and transfer the stuffing mixture to it. Do not smooth the top — leave it rough so those peaks crisp beautifully. Bake at 350 ° F (175 ° C) for 45–55 minutes, until golden and set in the center.

HWL Tip: Taste the sausage mixture before adding it to the bread — the sausage ' s saltiness will vary by brand, so always adjust before combining. Measuring vegetables by pints and quarts gives reliable proportions no matter the size of your produce. The rough, craggy top is what makes it truly irresistible.