

The BEST Crock Pot Apple Sausage Stuffing

ingredients

- 1/2 pound bulk pork sausage (I used Sage flavored, and once use Hot and Spicy. Both delish)
- 2 celery ribs, chopped
- 1 large onion, chopped
- 7 cups seasoned stuffing cubes (not Stove top)
- 1 can (14-1/2 ounces) chicken broth
- 2 medium tart apple, chopped
- 2 tablespoons butter, melted
- 1-1/2 teaspoons rubbed sage
- 1 teaspoon pepper

directions

- In a large nonstick skillet, cook the sausage, celery, and onion over medium heat until meat is no longer pink; drain. In a large bowl mix the hot mixture with the rest of the ingredients. Transfer to a 5-qt. slow cooker coated with cooking spray.
- Cover and cook on low for 3-4 hours or until heated through and apple is tender, stirring once. Makes about 8 cups, assuming you won't be like me and keep snacking as it cooks.