

Chef Charles' Kicked-up Stovetop Stuffing

Chef Charles2008

3 Boxes Stovetop Stuffing (cornbread)

1½ sticks unsalted butter

2 cups Swanson Natural Goodness Chicken Broth

2 ½ cups water

1 medium/large onion diced

3 to 4 stalks of celery diced

½ tsp dried sage leaves

6-8 oz pecans (sautéed for a couple minutes in a dry fry pan)

1 lb Jimmy Dean Sage Sausage

Sauté onion and celery in a little butter and oil until soft, add sage and put to the side. Brown the sausage until no pink remains, drain the excess fat and mix it in with the vegetables. Bring chicken broth and water to a boil in a large sauce pan or Dutch oven. Once it boils add sautéed vegetables and sausage, then return to a boil and add stuffing and toasted pecans, turn off heat and stir well, let sit covered for 5 minutes then fluff with fork and serve.

*You may also add 1-2 diced granny smith apples and 6-8 oz dried cranberries sautéed along with the vegetables if you wish to kick it up even further.