

This Rustic Pear, Sweet Sausage and Green Apple Stuffing will be gobbled up just as quickly as the Turkey!

It can be prepared the day ahead making it the perfect side dish this Thanksgiving.

**You will need:**

**8 links of sweet sausage; casings removed**

**2 red onions; diced**

**2 green apples; peeled and diced**

**2 pears; peeled and diced ( I used Secklund pears but Bosc or Bartlett will work well too)**

**5 stalks of celery;diced**

**One handful of fresh thyme; removed from stalks**

**One handful of fresh parsley; chopped**

**One large loaf of brick oven bread; day old. Cut into half-inch cubes ( I used half of the extra large Sullivan Street Filone loaf )**

**Half of a 14 ounce package of seasoned bread stuffing cubes**

**One stick of butter (half cup)**

**3 Eggs lightly beaten**

**32 ounce box of Chicken or Turkey Stock (about 4 cups)**

**Salt and Pepper**

Pre-heat the oven to 375 degrees fahrenheit.

Start by preparing all of your ingredients. This will help the process move along quickly!

Use a large heavy deep skillet, or a dutch oven set over medium heat.

Saute the sausage meat until it has browned. This should take eight to ten minutes.

Remove the browned sausage meat to a platter and place the chopped onion, apple, pear and celery in the same skillet. Add one stick of butter and saute the fruit and veggies until they have softened. Another eight minutes or so. Remove from heat.

In a large mixing bowl combine the browned meat, sautéed fruit and veggies, bread cubes, stuffing cubes and fresh herbs, half a teaspoon each of salt and pepper. Using a large spoon, combine the ingredients gently. Now you will add the lightly beaten eggs and mix gently.

Divide the mixture between two half trays or one large roasting pan. Pour two cups of turkey stock over each tray. Cover with foil and bake for twenty minutes at 375 degrees fahrenheit. Remove foil and bake for another twenty minutes or until lightly crisped and bubbly. Serve hot!

**If you plan to bake the next day, you can prepare the stuffing up until the baking point. Cover and refrigerate overnight. Add another cup of chicken stock over the mixture just before baking.**