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[Holiday Sausage & Cranberry Stuffing](#)



[Whitewheat®](#)

With savory sausage, tart dried cranberries and a bright citrus twist from fresh orange juice and lime zest, this flavorful stuffing recipe is sure to become a holiday tradition.

Total Time:

55

MIN

Number of Ingredients:

13

Servings:

12

Level:

Medium

Ingredients:

1 loaf of Nature's Own Whitewheat® Bread

olive oil or light butter with canola oil

1 pound bulk pork sausage

1 can (14 ounces) chicken broth

1/2 cup fresh orange juice

1/4 cup butter, melted

2 ribs celery, diced

1 medium onion, diced

1/2 cup dried cranberries

2 tablespoons chopped fresh parsley

1/2 teaspoon grated lime zest

1/8 teaspoon salt

1/8 teaspoon pepper

Instructions:

Preheat oven to 375° F.

Place half the bread slices in single layer on baking sheet; drizzle each slice on both sides with oil.

Bake 14 minutes or until golden brown; turn over slices.

Bake 6 minutes or until golden brown.

Cool; cut into small cubes.

Place in large bowl; set aside.

Maintain oven temperature at 375° F.

Meanwhile, tear remaining bread slices into large pieces; place half in food processor container.

Process to form crumbs; set aside.

Repeat with remaining bread.

Cook and stir sausage in 12-inch skillet over medium heat until browned and crumbled.

Combine broth, orange juice and butter.

Add to sausage with celery, onion, cranberries, parsley, lime zest, salt and pepper; heat to a boil.

Remove from heat; pour over bread cubes in bowl.

Add bread crumbs; mix well.

Spoon stuffing into lightly greased 13x9-inch baking dish.

Bake in 375° F oven 15 to 18 minutes or until heated through and lightly browned on top.

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