

Apple, Sausage, Bacon, and Mushroom Stuffing



Prep Time: 15 Minutes
Cook Time: 1 Hour 15 Minutes
Ready In: 1 Hour 30 Minutes
Servings: 12

INGREDIENTS:

1/2 pound ground beef	1 (4 ounce) can water chestnuts, drained and chopped
1/2 pound pork sausage	1/4 cup butter, melted
1/2 pound bacon	1 cup chicken broth
1 large onion, diced	1 (10.75 ounce) can condensed cream of chicken soup
3 stalks celery, sliced	3/4 cup applesauce
1/2 pound fresh mushrooms, sliced	1/2 teaspoon salt to taste
1 tablespoon dried parsley	1 teaspoon ground black pepper
1 teaspoon dried sage	1 pound dry bread cubes
1 teaspoon dried thyme	
2 apples, cored and diced	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a large baking dish.
2. Place the beef, sausage, and bacon in a large skillet over medium heat. Mix in the onion, celery, and mushrooms. Season with parsley, sage, and thyme. Cook and stir until meats are evenly browned. Mix in apples and water chestnuts, and continue cooking 5 minutes. Drain grease.
3. Mix butter, broth, soup, and applesauce into skillet. Season with salt and pepper. Gently fold in the bread cubes until evenly moist. Transfer the mixture to the prepared baking dish.
4. Bake covered 45 minutes. Uncover, and continue baking 15 minutes, until lightly browned.