

Cornbread Dressing

1/2 pan Vegan Cornbread & 4 slices GF bread, toasted and cubed
3 chicken sausage links (omit for vegan dressing)
1 large onion, diced
4 stalks celery, diced
1 apple, diced
1/2 cup dried cranberries
1 teaspoon sage
1 teaspoon thyme
2 teaspoon dried basil
salt and pepper
1 1/2 cups chicken or vegetable broth
Olive oil

Cube the cornbread and tapioca bread. Toast in a preheated 350°F oven for 10-15 minutes taking care not to burn. Remove to a large bowl. (The cornbread is typically very crumbly so you may want to toast it in strips and then gently cut it into cubes.)

Slice the chicken sausage into 1/4 inch coins. Saute them with a little olive oil an iron skillet over medium heat. Remove from the pan and let cool then dice. Set aside.

Dice the onion and begin to saute in the same skillet you used for the chicken sausage. Add the diced celery. Saute for about 5 minutes. Dice the apple and add to the skillet. Sprinkle with the spices, salt and pepper. Saute for another minute or two. Add the cranberries. Add a few tablespoons of chicken broth. Stir and heat for another minute.

Add the diced sausage to the bowl with the bread. Pour the vegetable mixture over top and gently mix together. Pour and gently mix in the chicken broth about a 1/4 cup at a time until the mix is just moistened. (May need up to 2 cups.)

Bake in a 350°F oven for about 20-30 minutes until just browned on top.