



Fossil Farms Cornbread Turkey Stuffing with Wild boar and Cranberry Sausage

Ingredients

- 1 pack [Fossil Farms Wild boar and Cranberry Sausage](#), cut into ¼ inch slices and quartered
- 1 loaf cooked cornbread, cut into cubes and left out to dry overnight
- 2 quarts turkey stock
- 1 cup each celery, onion and carrot, cut into small pieces
- 2 springs each, thyme, rosemary, sage, parsley, chopped
- 1 tbsp. butter
- Blended Oil, as needed
- Kosher salt and Pepper to season to taste

Directions

Cook carrots, celery and onion slowly on medium heat in oil until vegetables are soft and translucent. Remove from pan, turn up the heat to high and add sausage. Cook until browned.

Lower heat and add the cooked vegetables and 2 quarts turkey stock. Simmer for 10 minutes and add in the herbs.

In a rectangle pan or Pyrex dish, add the dry cornbread and pour over the turkey stock and sausage mixture. Mix to make sure everything is evenly distributed and season to taste.

Cover and put in oven at 375 degrees for 35 minutes. Let cool and serve.