



Makes: 24 mini muffins

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour

Ingredients

- Vegetable cooking spray
- 4 ounces white country bread, cut into 1/2-inch cubes (3 cups)
- 1/4 cup extra-virgin olive oil, divided
- Kosher salt
- Freshly ground pepper
- 2 tbsp unsalted butter
- 2/3 cup finely chopped onion
- 2/3 cup finely chopped celery
- 1/2 pound sweet Italian sausage, casings removed
- 6 garlic cloves, finely chopped
- 3/4 tsp dried sage
- 1 small Granny Smith apple, peeled and finely chopped
- 4 large eggs, beaten
- 2 tbsp chicken broth

Instructions

Preheat the oven to 350°F. Grease two 12-cup mini-muffin pans with cooking spray.

On a baking sheet, toss together the bread and 2 tablespoons of the oil; season with salt and pepper. Bake in preheated oven until toasted, about 10 minutes. Transfer the croutons to a bowl. (Do not turn the oven off.)

Meanwhile, in a large skillet, melt the butter in the remaining 2 tablespoons oil. Add the onion and celery, and cook over moderately high heat, stirring occasionally, until golden, about 5 minutes. Add the sausage, garlic, and sage; cook, stirring and breaking up the meat, until no trace of pink remains,

about 5 minutes.

Stir the sausage mixture, apple, eggs, and broth into the croutons. Season with salt and pepper. Let stand for 5 minutes.

Pack the stuffing into the muffin cups, and bake for 20 to 25 minutes, until golden. Transfer to a rack, and let stand for 5 minutes. Carefully loosen the muffins with a sharp paring knife and lift them out. Serve warm.

Recipe from Food & Wine