

Easy Cornbread Stuffed Apples

1- 8 ounce package of House-Autry Cornbread Mix, prepared according to package directions

½ pound sausage

1 tablespoon lemon juice

¼ cup water

5 Rome apples

1 medium onion, finely chopped

1 ½ tablespoon chopped fresh parsley

1 cup cider vinegar

Garnishes: apple peel strips, fresh parsley springs

Preheat oven to 300 degrees. Crumble cornbread into a large baking sheet. Bake for 20 minutes or until cornbread is dry and crisp. Set aside.

Cook sausage in a large skillet over medium-high heat, stirring often, 8-10 minutes or until meat crumbles and is no longer pink. Remove sausage from skillet with slotted spoon, reserving drippings in skillet. Drain sausage on paper towels.

Stir together lemon juice and ¼ cup water.

Cut apples in half, cutting through stem and bottom ends. Carefully scoop out apple pulp and cores into a bowl, leaving 1 ¼ inch shell. Rub lemon juice mixture evenly onto cut sides of apple shells. Remove and discard seeds and cores from apple pulp; chop pulp.

Sauté onion and apple-pulp in hot drippings over medium high heat 6-8 minutes or until liquid evaporates and onion is tender.

Stir together dried cornbread, apple mixture, sausage and parsley in a large bowl. Spoon stuffing mixture evenly in apple shells (about ½ cup stuffing per apple shell). Place apples in a 13x9-inch baking dish, and pour 1 cup cider vinegar around apples in dish.

Bake at 350 degrees for 30-40 minutes or until apples are tender. Garnish, if desired. Serve immediately.