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Crock Pot Stuffing

4 Tbsp. butter	1 package (16 ounces) seasoned cornbread dressing crumbs
8 ounces ground pork sausage	1 tsp. poultry seasoning
1 cup chopped onion	1/3 cup Tennessee Gourmet® Apple & Spice (your choice of flavor)
1 cup chopped celery	2 cups chicken broth
2 Tbsp. chopped fresh parsley or 2 tsp. dried parsley flakes	1/2 cup dried cranberries
Salt and pepper to taste	1 large egg, beaten

Spray the slow cooker pot with nonstick baking spray.

In a large skillet melt butter and add sausage, cooking and breaking up, until sausage is lightly browned. Add onion and celery and continue cooking until vegetables are tender. Add parsley, poultry seasoning and Apple & Spice.

In a large bowl, combine the sausage and vegetable mixture with the crumbs. Stir until blended; add chicken broth. Add salt and pepper to taste and blend well. Blend in the lightly beaten egg and stir in the cranberries. Spoon into the prepared slow cooker; do not pack. Cover and cook on HIGH for 45 minutes. Reduce heat to LOW and cook for 3 1/2 to 4 1/2 hours longer.