

Cornbread and Sausage Stuffing

Courtesy of Carole's Creations

Prep Time: 40 minutes

Cooking Time: 30 minutes

Serves: 10-12

CChints: Use can use your favorite packaged cornbread package for this recipe. You can also have sausage that is mild to spicy, chicken, turkey to pork...it is your choice. We used chicken stock instead of broth because it has more flavor.



1-1/2 Tablespoon olive oil
2 cups diced yellow onion
2 celery rib, diced
Pinch of salt and pepper
1 pound low fat breakfast sausage or your favorite, casing removed and in small pieces
1/2 cup white wine
3 gloves minced garlic, fresh or from a jar
1-1/2 tablespoons butter
3/4 cup chopped walnuts or pecans, divided (save a few to sprinkle of top)
2 teaspoons minced fresh rosemary
1 Tablespoon minced fresh thyme
10 cups dry cubed cornbread or about 2 - 14 oz. bags
2 beaten eggs
3-4 cups chicken stock

Preheat the oven to 350 degree F and locate a 9x13 inch baking pan sprayed with cooking spray.

Add the oil to a large sauté pan over medium heat. Add the onions and celery and sprinkle lightly with salt and pepper. Stir occasionally and cook for 5 minutes until they begin to soften. Add the sausage to the pan and break into bite-size pieces. Cook until the sausage browns.

Slowly and carefully pour in the wine and scrape the bottom of the pan to loosen the flavor bits off the bottom of the pan. Stir for 30 seconds and add the garlic, stirring for 1 minute. Add the butter and 80% of the nuts through the herbs and stir for 1 more minute until the butter has melted. Remove the pan from the heat.

Measure the cornbread into a large mixing bowl. Add the sausage mixture and 3 cups of the stock and stir well. You can use your hands if you want to make sure all the moisture is absorbed. The stuffing should be very wet so it doesn't dry out during the baking. Add the last cup of stock if you need to and stir again. Season with a pinch of salt and pepper.

Transfer to your baking dish, sprinkle with the remaining nuts and bake for about 30 minutes until warm and a little crusty on top.