

Cranberry and Sausage Cornbread Stuffing

Cooking Time: 1 hour

1 pkg Mrs. Cubbison's Cornbread Stuffing
(12 oz)
1 lb sweet Italian fennel sausage, casings
removed
1 C dried cranberries
1 C pecans, chopped
1 large onion, finely chopped
1 C celery, finely chopped
1 C Chèvre (goat cheese), crumbled

1 C brewed Chestnut tea
1/2 C unsalted butter
2 C chicken broth
1 T fresh sage, finely chopped
1 T fresh parsley, finely chopped
1 T fresh oregano, finely chopped
1 T fresh thyme, finely chopped
Salt and pepper to taste

PREHEAT THE OVEN to 350°F.

COOK THE SAUSAGE: In a large skillet over medium heat, cook the sausage until browned and crumbled. Remove from the skillet and set aside.

SAUTÉ THE VEGETABLES: In the same skillet, melt the butter and sauté the onions and celery until translucent.

COMBINE INGREDIENTS: In a large mixing bowl, combine the cornbread stuffing, cooked sausage, sautéed onions and celery, dried cranberries, chopped pecans, and crumbled chèvre.

ADD LIQUIDS AND SEASONINGS: Pour the brewed Chestnut Tea and chicken broth over the stuffing mixture. Add the fresh sage, parsley, oregano, thyme, salt, and pepper. Mix well until the stuffing is evenly moistened.

TRANSFER TO BAKING DISH: Transfer the stuffing mixture to a greased 9x13-inch baking dish.

BAKE: Cover with foil and bake in the preheated oven for 30 minutes. Remove the foil and bake for an additional 15-20 minutes, or until the top is golden brown and crispy.