

Recipe

Cornbread Stuffing

Ingredients

- 1 12" cornbread round (see recipe for Iron Skillet Cornbread)
- 2 cups mirepoix (see recipe included here): 2 parts onion, 1 part celery, 1 part carrot, chopped small (1/4")
- 1/4 cup (1/2 stick) unsalted butter
- 3 cups chicken or turkey stock (see recipe for chicken stock included here)
- 5 sage leaves, minced
- 4 sprigs fresh thyme, cleaned and minced
- 2 Tbls minced Italian parsley
- 1 sprig rosemary, cleaned and minced
- 2 large garlic cloves, minced
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 2 Tbsp melted butter, margarine or cooking spray

Directions

- After cornbread has cooled, crumble into large 1" pieces onto a baking sheet or 2, if necessary
- Dry until stale-like hardness on cookie sheet at 200 for 1 hour or prepare cornbread 1 or 2 days ahead of time and let pieces dry at room temperature. If necessary, finish in oven on 200 for 15 minutes
- Let cool and crumble into smaller pieces (about 1/2"), but not so small as cornbread will break down further when stock is added



- Grease a 9”X6” glass or ceramic baking pan and preheat oven to 350
- Place cornbread crumbs in a large mixing bowl
- Melt butter in a large nonstick skillet over medium high heat
- When butter has melted add mirepoix (onion/carrot/celery mixture) to pan and sauté over medium-high heat until onions become translucent (about 5 minutes)
- Add garlic and stir in and sautee with mirepoix (about 2 minutes)
- Add hot sauteed mirepoix and garlic to cornbread crumbs until well blended
- Stir in fresh minced herbs, salt and pepper
- Let mixture rest for a few minutes to allow moisture to absorb into bread
- Drizzle chicken stock and mix in two parts, but toss lightly as to not clump together
- Loosely add cornbread stuffing mixture into prepared pan and cover with foil and bake at 350 25 minutes. Uncover and bake for 10 more minutes, or until golden brown on top
- Serve immediately or use to stuff a chicken or turkey before baking the bird. Bake excess in

Chef's Notes

