

Country Cornbread Stuffing

Ingredients for Stuffing

- 1 stick butter
- 2 cups yellow onion, diced
- 2 cups celery, diced
- 1/2 cup flat-leaf parsley, chopped
- 1/4 cup fresh sage, chopped
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 7 cups cubed corn bread (either store-bought or made with recipe below)
- 5 cups cubed white bread
- 1 to 1 1/2 cups chicken stock

Cooking Directions for Stuffing

Preheat the oven to 350 degrees

In a large skillet over medium heat, melt butter. Add onions and celery, and cook until vegetables are soft, but not browned. This should take about 20 minutes. Add herbs, salt and pepper. Stir, and continue to cook for one minute. Let cool.

In a large bowl, combine the cubed white bread, corn bread, and the vegetable mixture. Toss together gently with a rubber spatula. Add chicken stock while slowly continuing to toss with the rubber spatula.

Stuff the bird and roast immediately, or place in a 9-by-13 inch oven-proof casserole dish.

Bake for 35 minutes to 45 minutes until heated through and golden brown.

Country Corn Bread

2 sticks unsalted butter, softened
2 large eggs
1/4 cup sugar
1 teaspoon salt
1 teaspoon baking powder
2 teaspoon baking soda
1 cup bleached flour
1 cup medium grind cornmeal
1/2 cup buttermilk

Preheat oven to 350 degrees.

Butter a 10-by-15-by-1-inch baking pan.

In an electric mixer fitted with paddle attachment, mix the butter and sugar until blended. Add eggs one at a time until incorporated.

Sift together salt, baking powder, baking soda, flour and cornmeal into a large bowl. Add to the butter mixture. Mix on low speed, scraping down sides of bowl until just combined. Add buttermilk and mix on low until just incorporated.

Spread evenly on baking pan. Bake for 20 minutes until golden and firm to the touch.

Cool completely and then cube (for stuffing.) This can be done one day ahead of time.