

CORNBREAD STUFFING

PAIR WITH 2022 FREDIANI VALDIGUIÉ

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INGREDIENTS

Serves 8

- 1 ½ pounds chicken apple sausage, casings removed, diced
- 3 cups chopped onions
- ½ tablespoon butter
- 2 ½ cups chopped celery
- 9 cups cubed and crumbled cornbread (prepare at least 3 Jiffy boxes according to package directions 1 day before)
- 2 ½ cups seasoned breadcrumbs
- 3 cups chopped dried apricots
- 3 eggs, slightly beaten
- 1 ½ tablespoons chopped fresh sage
- 1 ½ sticks butter, melted
- 1 cup chicken broth or stock
- Salt and pepper to taste

INSTRUCTIONS

In a large skillet, sauté sausage until slightly crisped at the edges. Transfer to a large bowl. To the same pan, add ½ tablespoon of butter and the chopped onions and sauté for 5 minutes or until translucent and slightly caramelized.

To the bowl with cooked sausage, add sautéed onions, raw celery, chopped apricots, bread crumbs, cornbread, and beaten eggs. Add sage, salt, pepper, and melted butter and mix well. Fold in enough chicken broth to moisten the mixture without turning it soggy. Place the stuffing mixture in a greased 13x9-inch pan and bake at 350° F for 45 minutes.

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