

From the Kitchen of J.T. Ellison

November Recipe — Bonus Holiday Carb Version!

Cornbread Stuffing

You know you need holiday recipes, and I'm here to deliver with delicious carbs! Growing up in Colorado, we had stuffing in the bird, but it wasn't cornbread based, it was made from stale WonderBread®! Add in eggs and celery and onion and poultry seasoning, stuff it into that nasty cavity and boom, stuffing.

But in the south, cornbread stuffing reigns supreme, most with delicious sausage in it. Here's the Jimmy Dean recipe, which is delightful. And the best part? No turkey butts needed!

Ingredients

- 1 pkg. Jimmy Dean® Premium Pork Roll Sausage (Sage or Regular)
- 2 cups chopped celery
- 1 cup finely chopped onion
- 4 cups coarsely crumbled cornbread, toasted
- ¼ cup chopped fresh parsley
- 1 teaspoon poultry seasoning
- 1 cup chicken broth
- 1 egg, lightly beaten
- ½ cup chopped pecans (optional)

Directions

- Preheat oven to 325°F.
- Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8 - 10 minutes or until sausage is thoroughly cooked, stirring frequently; drain. Spoon into large bowl.
- Add cornbread, parsley and poultry seasoning; mix lightly.
- Add broth and egg; mix just until blended.
- Stir in pecans, if desired.
- Spoon into lightly greased 2-quart casserole or soufflé dish; cover.
- Bake 45 minutes or until thoroughly heated, uncovering after 35 minutes.

For the 4 cups crumbled cornbread needed to prepare this recipe, bake 1 pkg. (8.5 ounces) corn muffin mix according to the package directions. Cool, then coarsely crumble. To toast the crumbled cornbread, preheat oven to 400°F. Spread the cornbread onto bottom of large shallow baking pan. Bake 10 minutes or until lightly browned, stirring after 5 minutes.

8 servings (1 cup each)