

Cornbread-Sausage Stuffing



FROM THE KITCHEN OF
DEBBIE MACOMBER

Thanksgiving is just around the corner and this cornbread sausage stuffing is a wonderful addition to your holiday menu!

Serves 8-10

Ingredients

- 1 ½ Tbsp oil
- 1 medium onion, chopped
- 2 stalks celery, chopped
- ¾ tsp salt
- 1 tsp dried chopped sage
- ¾ lb ground pork sausage
- ¾ cup chopped pecans
- 5 cups cubed cornbread
- 1 cup chicken broth
- ¼ cup chopped parsley

Directions

Preheat oven to 350°.

In a large skillet, heat oil, then add onion and celery. Sauté for 5-7 minutes, until soft and translucent. Season with salt and sage, then transfer to a bowl and set aside.

Brown sausage in the now empty skillet. Transfer cooked sausage to a large bowl. Add the onion-celery mixture, pecans, cornbread, and chicken broth. Gently mix together. Pour into a 9x13 baking dish and bake, uncovered, in the preheated oven for 45 minutes, until the top is golden brown and the liquid has been absorbed. Sprinkle with parsley and serve warm.