



Stuffing with Cornbread



Ingredients:

- 8 tablespoons unsalted butter, 1 stick
- 1 ½ lb thick-cut bacon, chopped
- 6 stalks celery, chopped
- 2 large yellow onion, diced
- 4 cloves garlic, chopped
- 2 tablespoons fresh thyme leaf
- 2 tablespoons fresh rosemary, chopped
- 2 loaves day-old cornbread, torn into 1-inch pieces, (bake at 325°F for 25 minutes to dry out if not day-old)
- 3 large egg
- 3 cups turkey stock
- ¼ cup fresh parsley, chopped, divided
- 1 teaspoon salt
- ½ teaspoon black pepper

Method:

1. Preheat the oven to 425°F. Grease a 9x13-inch baking dish.
2. Melt the butter in a large skillet over medium heat. Add the bacon and cook until the fat has rendered, about 3 minutes.
3. Add the celery, onion, and garlic. Cook until softened and golden, about 5 minutes.
4. Add the thyme and rosemary. Cook until fragrant, about 2 minutes.
5. In a medium bowl, beat together the eggs, turkey stock, half of the parsley, the salt, and pepper.
6. In a large bowl, combine the bread and cooked bacon mixture.
7. Pour the egg mixture over the bread and vegetable mixture, and stir to coat.
8. Transfer the stuffing to the prepared baking dish and cover with foil.
9. Bake for 30 minutes, then remove the foil and bake for another 15 minutes, or until the top is golden brown.
10. Top with the remaining parsley.