



## Scrumptious Sausage & Cornbread Stuffing

Yields: 10-12 servings

Prep time: 40 min

Cook time: 1 hr

### INGREDIENTS:

- 2 boxes of cornbread mix (2 ½ pounds)
- 1 ½ sticks of butter
- 1 pound of sage sausage
- 1 pound of country sausage
- 1 large onion - diced
- 4 stalks of celery - diced
- 1 tablespoon of minced garlic
- ¼ cup of fresh sage - finely chopped
- 3 ½ cups of bone broth
- 4 eggs
- ¼ cup of parsley - chopped
- 3 cups of seasoned breadcrumbs
- Salt and pepper to taste

### TOOLS:

Chantal:

- [Enamel-on-Steel Roaster/Broiler \(11 Qt.\)](#)
- [Enamel-on-Steel Open Roaster \(10 Qt.\)](#)
- [ID 21 Ceramic Coated Saute Skillet \(5 Qt.\)](#)
- Large mixing bowl





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### PROCESS:

1. Prepare cornbread according to package and bake in the lid of your [Enamel-on-Steel Roaster/Broiler \(11 Qt.\)](#)
2. Chop the celery, onion, parsley, and sage. Melt one stick of butter in the [Ceramic Coated Saute Skillet \(5 Qt.\)](#) until bubbling.
3. Add all of the sausage to the butter and mash up into small pieces.
4. Add in the celery and onion and cook until translucent.
5. Add in the sage to your sausage mixture and mix well.
6. Turn down to low-medium heat and add 1 cup of broth.
7. Add in the breadcrumbs and stir until well incorporated.
8. In a large bowl, whisk the eggs, parsley, and the remaining 2 ½ cups of broth.
9. Stir the egg mixture into the sausage and reduce to low heat.
10. Break up the baked cornbread and put back into oven on the broiler setting for about 20 minutes to toast.
11. Combine the sausage mixture and crumbled cornbread into the [Enamel-on-Steel Open Roaster \(10 Qt.\)](#) and bake at 375 ° F for 45 minutes.
12. Cool and serve, or stuff your turkey!