

Cornbread, Sausage and Herb Stuffing

Recipe and Photo Credit: Sally McKenney Quinn of Sally's Baking Addiction

Prep Time: 30 minutes

Cook Time: 1 hour

Cornbread:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 cup unsalted butter, melted and slightly cooled
- 1/4 cup honey
- 1 large egg, at room temperature
- 1 cup buttermilk, at room temperature

Stuffing:

- 2 1/2 cups reduced-sodium chicken broth
- 2 large eggs
- 1/4 cup unsalted butter
- 1 medium onion, chopped (about 1 cup)
- 3 celery stalks, sliced (about 1 and 1/4 cups)
- 1 tablespoon McCormick Parsley Flakes (plus additional for sprinkling on top)
- 1 teaspoon McCormick Thyme Leaves
- 1 teaspoon McCormick Rubbed Sage
- 1/2 teaspoon McCormick Sea Salt Grinder
- 1/2 teaspoon McCormick Coarse Ground Black Pepper
- 1 lb uncooked sausage
- 1 medium pear, peeled and cut into 1/2 inch pieces (about 1 cup)
- 1 cup shelled pecans

1. Preheat oven to 375°F. Whisk all of the Cornbread ingredients together in a large bowl. Pour into a greased 9x9 square baking pan. Bake for 22-24 minutes or until the top is golden brown. Set aside to cool overnight. Do not cover.
2. Preheat oven to 300°F. Slice the cornbread into small 1-inch cubes. You will have about 7-8 cups cubes. Spread onto a lined baking sheet and bake for 10 minutes. Set aside to cool as you prepare the stuffing. Turn the oven up to 375°F.
3. For the Stuffing, whisk the broth and eggs together in a very large bowl. Set aside.
4. Heat butter in a large skillet over medium-high heat. Add the onion, celery, parsley, thyme, sage, salt and pepper. Cook for 4 minutes until vegetables begin to soften. Squeeze the sausage meat out of the casings into the skillet. Break up with a spoon then add the pears. Cook until sausage is just about cooked through. Pour into the broth and

egg mixture, including any liquid that may be in the skillet as well. Add the toasted cornbread cubes and pecans. Very gently fold everything together.

5. Spoon stuffing into a greased 9x13 baking pan. Bake for 40 minutes or until toasted on top. Sprinkle with additional parsley, if desired, and serve warm.

Makes 8-10 servings.

Kitchen Tip: If using the recipe to stuff a turkey, skip Step 5 and allow stuffing to cool completely after step 4. Then stuff into the turkey.

Make ahead instructions: Prepare the cornbread 1 day in advance as instructed in step 1. You can also chop and toast it 1 day in advance (step 2). To save time, you can also chop the onion, celery, and pear 1 day in advance as well. Cover and refrigerate them overnight.