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# Cornbread and Chorizo Stuffing

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Preparation Time: 40 minutes

Start to Finish Time: 2 hours

## FOR THE CORNBREAD

**2/3 cup vegetable oil, plus more for the pan**

**4 cups stone-ground yellow cornmeal**

**2/3 cup all-purpose flour**

**1/2 cup sugar**

**1 tablespoon baking powder**

**1 teaspoon fine salt**

**4 large eggs**

**1 1/3 cups milk**

## FOR THE STUFFING

**6 tablespoons unsalted butter, plus more for the pan**

**1 pound chorizo, casings removed**

**1 small onion, diced**

**3 stalks celery, diced**

**1 red bell pepper, diced**

**1 poblano chile pepper, diced**

**2 cloves garlic, minced**

**2 teaspoons chili powder**

**1 teaspoon dried sage**

**1 teaspoon dried oregano**

**Kosher salt**

**freshly ground pepper**

**2 large eggs**

**4 to 5 cups low-sodium chicken broth**

**3 tablespoons salted roasted pepitas**

**chopped fresh cilantro (for topping)**

Make the cornbread: Preheat the oven to 425 degrees. Oil a 9-x-13-inch baking dish.

In a large bowl, combine the cornmeal, flour, sugar, baking powder and fine salt. Stir in the eggs, milk and vegetable oil until combined. Pour the batter into the pan. Bake until a toothpick inserted into the center comes out clean, about 20 minutes.

Transfer to a rack and let cool. Cut into 1- to 2-inch cubes. Spread out on a baking sheet. Let dry out at room temperature overnight.

Make the stuffing: In a large skillet over medium-high heat, melt four tablespoons of butter. Add the chorizo. Cook, breaking it up with a wooden spoon, until browned and cooked through, about 6 minutes. Transfer to a small bowl with a slotted spoon. Add the onion, celery, bell pepper and poblano to the skillet. Cook, stirring, until tender, about 8 minutes.

Add the garlic, chili powder, sage, oregano, one teaspoon of Kosher salt and one teaspoon of pepper. Cook, stirring, for 2 more minutes. Remove from the heat and let cool to room temperature.

Preheat the oven to 350 degrees. Butter a 9-x-13-inch or other three-quart baking dish.

In a large bowl, whisk the eggs and four cups of chicken broth. Add the cubed cornbread (about twelve cups) and the cooled chorizo mixture. Toss to coat. (If the cornbread seems dry, add up to one cup more of broth.) Transfer to the baking dish and dot with the remaining two tablespoons of butter. Cover loosely with foil.

Bake for 30 minutes, then uncover, top with the pepitas and continue baking, uncovered, until the top is golden and crisp, 30 to 35 more minutes.

Top with cilantro before serving.

Yield: 8 to 10 servings

## Side Dishes

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*Per Serving (excluding unknown items): 5556 Calories; 442g Fat (68.6% calories from fat); 225g Protein; 229g Carbohydrate; 11g Dietary Fiber; 1902mg Cholesterol; 8018mg Sodium. Exchanges: 4 1/2 Grain(Starch); 26 1/2 Lean Meat; 4 Vegetable; 1 1/2 Non-Fat Milk; 72 1/2 Fat; 7 Other Carbohydrates.*