

# Ree Drummond's Cornbread Stuffing

Ree Drummond

Food Network Magazine - November 2013

## Servings: 10

### FOR THE CORNBREAD

1/4 cup + 2 tablespoons vegetable shortening

1 cup yellow cornmeal

1/2 cup all-purpose flour

1 tablespoon baking powder

1 teaspoon salt

1/2 teaspoon baking soda

1 cup buttermilk

1/2 cup milk

1 large egg

### FOR THE STUFFING

1 loaf (about 8 cups) crusty French bread, cut into one-inch cubes

1 stick unsalted butter

4 stalks celery, finely diced (with leaves included)

2 carrots, finely diced

1 large onion, diced

4 cups low-sodium chicken broth, plus more if needed

2 teaspoons fresh rosemary, chopped

1/2 teaspoon dried thyme

1/4 teaspoon ground sage

1/8 teaspoon turmeric (optional)

Kosher salt

1/4 cup fresh parsley, chopped

## Preparation Time: 30 minutes

The day before making the stuffing, bake the cornbread: Preheat the oven to 450 degrees. Melt two tablespoons of shortening in a nine-inch cast-iron skillet over medium heat. Meanwhile, combine the cornmeal, flour, baking powder, salt and baking soda in a large mixing bowl. In a separate bowl, whisk the buttermilk, milk and egg until combined. Slowly incorporate the wet ingredients into the dry, stirring until combined. Melt the remaining 1/4 cup of shortening in the microwave and add to the batter, stirring constantly. Pour the batter into the hot skillet, smoothing the surface with a rubber spatula. Bake until golden brown, 20 to 25 minutes. Let the cornbread cool in the skillet, then cut into one-inch cubes.

Spread the cornbread and French bread cubes on two baking sheets and let dry at room temperature, uncovered, until totally crisp, about twenty-four hours. Transfer to a large bowl and toss to mix them up a bit.

Make the stuffing: Preheat the oven to 350 degrees. Melt the butter in a large skillet or Dutch oven over medium heat. Add the celery, carrots and onion and cook until the onion is almost translucent, about 6 minutes. Add the chicken broth and bring to a boil. Reduce the heat to low and add the rosemary, thyme, sage and turmeric. Gradually ladle the broth mixture into the bowl with the bread, tossing gently. Taste as you go and add salt carefully. If the mixture is not moist enough, add a bit more chicken broth. Stir in the parsley.

Transfer the mixture to a 13x9-inch baking dish. Bake until golden brown, 20 to 25 minutes. Let rest 10 minutes before serving.

Start to Finish Time: 1 hour 20 minutes

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Per Serving (excluding unknown items): 252 Calories; 17g Fat (55.7% calories from fat); 9g Protein; 22g Carbohydrate; 2g Dietary Fiber; 49mg Cholesterol; 499mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	252	Vitamin B6 (mg):	.1mg
% Calories from Fat:	55.7%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	31.7%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	12.7%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	17g	Folacin (mcg):	36mcg
Saturated Fat (g):	8g	Niacin (mg):	4mg
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	49mg	% Refused:	0.0%
Carbohydrate (g):	22g		
Dietary Fiber (g):	2g		
Protein (g):	9g		
Sodium (mg):	499mg		
Potassium (mg):	274mg		
Calcium (mg):	155mg		
Iron (mg):	2mg		
Zinc (mg):	1mg		
Vitamin C (mg):	6mg		
Vitamin A (i.u.):	4609IU		
Vitamin A (r.e.):	520 1/2RE		

## Food Exchanges

Grain (Starch):	1
Lean Meat:	1/2
Vegetable:	1/2
Fruit:	0
Non-Fat Milk:	0
Fat:	3
Other Carbohydrates:	0

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

Calories 252      Calories from Fat: 140

### % Daily Values\*

<b>Total Fat</b> 17g	26%
Saturated Fat 8g	42%
<b>Cholesterol</b> 49mg	16%
<b>Sodium</b> 499mg	21%
<b>Total Carbohydrates</b> 22g	7%
Dietary Fiber 2g	9%
<b>Protein</b> 9g	
<b>Vitamin A</b>	92%
<b>Vitamin C</b>	9%
<b>Calcium</b>	16%
<b>Iron</b>	11%

\* Percent Daily Values are based on a 2000 calorie diet.