

Side Dishes

Sausage Cornbread Stuffing

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Preparation Time: 20 minutes

Cook Time: 45 minutes

To toast the cornbread, bake at 400 degrees for 10 minutes.

1 package (16 ounce) premium pork sausage (sage or regular)

2 cups celery, chopped

1 cup onion, finely chopped

4 cups cornbread, toasted and chopped

1/4 cup fresh parsley, chopped

1 teaspoon poultry seasoning

1 cup chicken broth

1 egg, lightly beaten

1/2 cup pecans (optional), chopped

Preheat the oven to 325 degrees.

In a large skillet over medium-high heat, cook the sausage, celery and onion for 8 to 10 minutes or until the sausage is thoroughly cooked. Drain. Spoon into a large bowl.

Add the cornbread, parsley and seasoning. Mix lightly. Add in the broth and egg. Mix until blended. Stir in the pecans, if desired.

Spoon into a lightly greased two-quart casserole or souffle' dish. Cover.

Bake 45 minutes or until thoroughly heated, uncovering after 35 minutes.

Per Serving (excluding unknown items): 2738 Calories; 74g Fat (24.5% calories from fat); 79g Protein; 437g Carbohydrate; 8g Dietary Fiber; 591mg Cholesterol; 7283mg Sodium. Exchanges: 27 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 Vegetable; 13 1/2 Fat.