
Spicy Cornbread Dressing with Chorizo

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 40 minutes

2 tablespoons (plus more for greasing the pan) vegetable oil, divided
1 cup yellow onion, chopped
1 pound fresh Mexican chorizo
1 cup green bell pepper, chopped
3/4 cup celery, chopped
1 tablespoon chopped garlic
3 scallions (white and green parts separated), chopped
8 cups coarsely crumbled cornbread
1/2 cup chopped fresh cilantro
1/3 cup jalapeno chile pepper, chopped and seeded
1 teaspoon Kosher salt
1 teaspoon black pepper
2 large eggs, well beaten
4 cups chicken stock

Generously grease a 13 x 9-inch baking dish with vegetable oil.

Preheat the oven to 375 degrees.

Heat a cast-iron or nonstick skillet over medium-high heat. Add one tablespoon of the oil to the skillet. Heat until a piece of onion sizzles when added. Add the chorizo. Cook, tossing often and breaking up the meat with a spoon, until fragrant and nicely browned, 3 to 5 minutes. Transfer the chorizo to a bowl. Set aside. Reserve the drippings in the skillet.

Add the remaining one tablespoon of vegetable oil to the drippings in the skillet. Once the oil is hot, add the yellow onion, green pepper and celery. Cook over medium-high heat, tossing often, until the mixture is fragrant and softened, 3 to 4 minutes. Add the garlic and white parts of the scallions. Cook, stirring constantly, until fragrant, about 1 minute. Remove the pan from the heat.

Transfer the onion mixture to a large bowl, Add the crumbled cornbread and cooked reserved chorizo to the skillet. Stir the mixture to combine well. Add the cilantro, jalapeno, salt and black pepper. Stir to combine well. Add the beaten eggs and chicken stock. Stir to combine well, making sure the mixture is evenly moistened.

Transfer the cornbread mixture to the prepared baking dish. Bake until the dressing is cooked through and browned, 25 to 45 minutes.

Serve hot or warm. Sprinkle the dressing with the reserved green parts of the scallions before serving.

Side Dishes

Per Serving (excluding unknown items): 529 Calories; 56g Fat (94.5% calories from fat); 3g Protein; 5g Carbohydrate; 1g Dietary Fiber; 53mg Cholesterol; 1338mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 11 Fat.