

Cornbread Stuffing with Sausage

Oscar · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This cornbread sausage stuffing is a savory mix of browned sausage crumbled cornbread and seasoned bread crumbs Moistened with chicken broth and made with celery onions and your traditional Thanksgiving seasonings of course it bakes in a casserole dish in the oven alongside your bird This delicious stuffing may just become a new favorite at your holiday table

Ingredients

- - 1 pound ground pork sausage - 2 cups diced celery - 2 large onions
- chopped - 5 cups crumbled cornbread - 5 cups seasoned bread crumbs - 2 $\frac{3}{4}$ cups chicken broth - 1 $\frac{1}{2}$ teaspoons poultry seasoning - 1 teaspoon dried sage
- crushed

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Combine sausage
2. celery
3. and onions in a large
4. deep skillet over medium-high heat. Cook
5. stirring often and breaking sausage up with a spoon
6. until sausage is evenly browned and crumbly and vegetables are translucent
7. 7 to 10 minutes. Remove from the heat and drain. Transfer sausage mixture to a large bowl. Add crumbled cornbread
8. bread crumbs
9. chicken broth
10. poultry seasoning
11. and sage. Mix until well combined
12. then transfer to a 9x13-inch baking dish. Cover with foil. Bake in the preheated oven until stuffing is well set and cooked through
13. about 45 minutes.