

# Cornbread Sausage Dressing



Serves: 10



## Ingredients

- ☐ 1 tsp. olive oil, spray
- ☐ 2 c. yellow onions, peeled, small dice
- ☐ 2 c. celery, trimmed, small dice
- ☐ 2 c. mushrooms, sliced
- ☐ 1 tbsp. fresh rosemary, finely chopped
- ☐ 1 lb. pork sausage, bulk or casings removed
- ☐ 2 large eggs
- ☐ 2 cups turkey or chicken broth
- ☐ 1lb -(8-10 cups) corn bread, baked, medium diced
- ☐ ½ c. parsley, finely chopped
- ☐ ¼ cup sweet madeira wine or port wine (optional)
- ☐ Salt and pepper to taste

## Directions

1. Preheat oven to 350 degrees
2. Heat large saute pan over medium-high heat and mist pan with olive oil, add onions, celery, and mushrooms and cook for 5-7 minutes or until onions are translucent while stirring often. Add chopped rosemary and cook for an additional 5 minutes. Remove from heat and transfer to a large mixing bowl.
3. Using the same pan, cook sausage over medium, breaking up with a wooden spoon to small-medium size piece and cooked through (about 10 minutes), remove from heat.
4. Use a slotted spoon to transfer sausage to mixing bowl containing onion, mushroom, celery mixture. Stir to combine.
5. Stir diced cornbread into vegetable, sausage mixture and set aside.
6. Wisk eggs in a medium mixing bowl, stir in 2 cups turkey broth and mix well.
7. Stir egg- turkey broth mixture, minced parsley and madeira into large mixing bowl containing cornbread-sausage mixture, to completely moisten. Season with salt and pepper to taste.
8. Mist a 13X9 baking dish with olive oil cooking spray. Pour cornbread stuffing into baking pan
9. Bake at 350 degrees for 30 minutes.