

GLUTEN-FREE CORNBREAD AND SAUSAGE STUFFING WITH HERBS

<http://andreasrecipes.com/2010/11/19/gluten-free-cornbread-and-sausage-stuffing-with-herbs>

Serves 12.

EQUIPMENT

large skillet
large mixing bowl
9x13 pan, lightly coated with nonstick spray

INGREDIENTS

16 ounces baked gluten-free cornbread, cooled completely (We recommend making it a day ahead.)
12 ounces gluten-free sweet Italian sausage, casing removed and crumbled
1-1/3 cups chopped celery
1 medium onion, chopped
1/2 cup (80 g) dried cranberries
3 tablespoons minced fresh sage
2 tablespoons fresh thyme
1 tablespoon minced fresh rosemary
1/2 cup (20 g) chopped flat leaf parsley
2 to 3 cups (480 to 720 ml) gluten-free turkey or chicken broth
1/4 teaspoon sea salt
1/8 teaspoon fresh ground black pepper
4 tablespoons (56 g) unsalted butter, melted
2 large eggs, beaten

PREPARATION

1. Preheat the oven to 375° F/190° C.
2. In the large skillet, cook the sausage over medium heat until it's browned and fully cooked. Add the celery and onion and cook while stirring until they have softened but still have a slight crunch. Remove from the heat and stir in the cranberries.
3. Break up the cornbread into large chunks and put it into the mixing bowl. Add the sage, rosemary, thyme, and parsley and toss.
4. Pour 2 cups of the broth over the cornbread chunks and stir. The cornbread should soak up

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most of the liquid and look wet, not dry. Add more broth 1/4 cup at a time until the mixture is wet but not soupy and has a little liquid pooled at the bottom of the bowl.

5. Add the sausage mixture and toss well. Add salt and pepper to the mixture and stir. Add the melted butter and eggs and stir well.

6. Spread the stuffing in the prepared baking dish and cover with foil. Bake in the preheated oven for 30 minutes, then remove the foil and continue baking until lightly browned on top, about 20 to 30 minutes. Serve hot.