



Gourmet Chef

your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Corn Bread Stuffing

Serves 8

Stuffing is a must at every Thanksgiving table! Our favorite stuffing gets its distinct texture and flavor from easy-to-make, homemade corn bread in addition to dried stuffing croutons. Fresh herbs brighten up this dish that just might become a family favorite staple during the holidays.

Ingredients:

1/2 pan (9x13" pan) of corn bread,
cut into 1" cubes (see our recipe below)
6 cups dried stuffing crouton, packaged
5 tablespoons butter, divided
1 large onion, diced (3 cups)
8 stalks celery, diced (3 cups)
2 tablespoons fresh sage, minced
1 tablespoon fresh rosemary, minced
2 - 2.5 cups chicken broth

Directions:

1. In a large sauté pan, cook the onions and celery in 2 tablespoons of butter until softened and translucent.
2. In a large bowl, mix together the cubed corn bread, croutons, sautéed celery and onion, rosemary, sage, kosher salt and pepper. Slowly add the broth and fold together until just moist.
3. Place the mixture in a large, greased casserole dish, and top with pats of the remaining butter. Cover with a lid or foil. (The stuffing may be made ahead of time and refrigerated until ready to bake; add an additional 15 minutes of baking time if the stuffing is starting from the chilled stage.)
4. Bake at 350°F for 30 minutes, then remove the cover/foil and continue baking for 10-15 minutes more, or until the top browns nicely.

Corn Bread Recipe

Plan to make the corn bread a day or two ahead of time. Enjoy half the pan that day, and reserve the other half for the stuffing!

Dry Mix:

2 cups flour
2 cups yellow corn meal
2 tablespoons baking powder
1/2 teaspoon salt
1/2 cup sugar

Wet Mix:

2 cups whole milk
2 eggs (well beaten)
1/3 cup canola oil

Cornbread Directions:

1. Preheat the oven to 400°F. Prepare a 9 x 13 baking pan by greasing and/or lining with parchment paper.
2. Mix the dry ingredients together in a large bowl. Mix the wet ingredients together in another bowl, then combine the two mixes together until just evenly combined. Resist the urge to over mix.
3. Pour the batter into the prepared baking pan. Bake for 20 minutes or until the top is golden brown and a toothpick inserted into the center of the corn bread comes out dry, or with just a few crumbs.