

Sausage & Sage Cornbread Dressing

Copyright © 2010 by Cooking With Carolyn

Ingredients

Yield: Approx. 18 to 20 servings
Of Dressing

(Hint: For best results bake the cornbread 1 to 2 days prior to using in the dressing. This will allow it to slightly dry out.)

Cornbread

- 2 Cups Cornmeal
- 2 Cups All Purpose Flour
- ½ Cup Granulated Sugar
- 2 Tablespoons Baking Powder
- ¾ Teaspoon Kosher Salt
- 2½ Cups Buttermilk
- 1 Cup Vegetable Oil
- 5 Eggs, beaten
- 3 Tablespoons Butter

Cornbread Dressing

- 9 x 13 Dish Cornbread, crumbled
- 1 Pound Italian Turkey or Pork Sausage, choice of Hot or “Sweet” which is Mild
- 1 Stick (½ Cup) Butter
- 4 Tablespoons Vegetable Oil or Extra Virgin Olive Oil
- 2 Cups Onions, diced
- 1½ Cups Celery, diced
- 1½ Cups Bell Pepper, diced
- 6 Cloves Garlic, finely chopped
- 4 Tablespoons Fresh Sage, chopped
- 2 Tablespoons Fresh Thyme, chopped
- 2 Tablespoons Fresh Italian Parsley, chopped
- 4 Teaspoons Unsalted Poultry Seasoning
- 4 Eggs, beaten
- 8 Cups Low Sodium Chicken Stock/Broth (6 Cups for a courser dressing)
- 3 Tablespoons Grand Diamond All Purpose Seasoning
- To Taste Kosher Salt & Black Pepper

Directions for Cornbread

Preheat oven to 375 degrees.

Combine the cornmeal, flour, sugar, baking powder, and salt in a large bowl and mix thoroughly with a whisk. Make a well in the center of the dry mix. Pour the buttermilk, oil, and eggs in the well of the dry mix. Using a whisk, mix the buttermilk, oil, and eggs in the center of the bowl then slowly mix in the dry mixture from the sides of the bowl. Do not over mix. Mix until the ingredients are combined and the mixture is smooth.

Melt the butter in a 9 x 13 baking dish and then pour in the cornbread mixture. Bake for 35 to 40 minutes or until the cornbread is golden brown. (**Note:** It's okay if the top is slightly browner than usual.)

Directions for Dressing

Preheat oven to 350 degrees

Prep, dice and chop all of the vegetables first. Slightly warm the chicken stock in sauce pan over medium heat or in the microwave.

In a very large bowl, crumble the cornbread and set aside. Remove the sausage from its casings. In a large skillet, preheat 2 to 3 Tablespoons of vegetable or olive oil. Cook and brown the sausage over medium-high heat. Remove the sausage from the skillet using a slotted spoon once it's cooked. If necessary, finely dice the sausage so there won't be huge pieces throughout, add it to the crumbled cornbread.

Using the same large skillet over medium- high heat, add and preheat the butter and oil. (**Note:** The oil is added to the butter because it has a higher burning point and it will keep the butter from burning during the sautéing process.) Sauté the onions, celery, and bell pepper for 5 minutes. Next, add the garlic, sage, thyme, and parsley and continue to cook for another 5 minutes or until the vegetables are translucent.

Add the sautéed vegetable mixture, poultry seasoning, chicken stock/broth, Grand Diamond All Purpose Seasoning, salt, and pepper to the crumbled cornbread and sausage. (**Note:** If available, the fat, or drippings, from the cooked turkey, about ½ cup, may also be added at this time. If you want the texture of the dressing to be coarser, use about 6 cups of chicken stock instead of 8 cups.) Mix thoroughly using a large spoon. Taste the mixture to see if it is seasoned to your taste. Add the eggs and mix one last time. Pour the mixture into 2 lightly greased 9x13 baking dishes and bake uncovered for about 1 hour and 15 to 30 minutes. (**Note:** In order for the dressing to cook under an hour and a half, keep it no more than 2 to 2½ inches in depth in the pan.) Bake uncovered at 350 degrees for 1 hour & 15 to 30 minutes. (**Note:** If you opted to use only 6 cups of stock the cooking time will be about 1 hour.)

Once done, serve with your favorite roasted turkey or chicken.