



FUSTINI'S[®]

Cornbread Stuffing

Ingredients

- 1 8" pan of cornbread (homemade or store-bought)
- 1 tablespoon butter
- 1 pound ground Italian sausage
- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#), divided
- 1 medium onion, finely chopped
- 1/2 cup mushrooms, sliced
- 3 stalks celery, finely chopped
- 2 teaspoons fresh thyme leaves
- 2 teaspoons fresh sage, minced
- Kosher salt and freshly ground black pepper
- 3/4 cup low-sodium chicken broth
- 1/4 c. milk
- 2 large eggs, lightly beaten
- Freshly chopped parsley, for garnish

Sharon's Hint

Adapted from "delish"

Directions

Step 1.

Grease a 9" square baking dish with butter. In a large skillet over medium heat, heat 1 tablespoon olive oil. Cook sausage, breaking up with a wooden spoon, until golden and cooked through, about 8 minutes. Transfer to a large bowl. In the same skillet, add remaining oil, onion and mushrooms. Cook 5 minutes until soft and slightly browned. Add, celery, thyme and sage, then season with salt and pepper. Add broth to deglaze, scraping up brown bits from the bottom of the pan. Remove from heat and let cool slightly, then transfer to bowl with sausage.

Step 2.

Cut up the cornbread, then stir in milk and eggs. Season generously with salt and pepper and stir, breaking up with a wooden spoon, until everything is well incorporated and cornbread pieces are a mixture of smaller chunks and crumbs. Add the sausage to the mixture and spread into the prepared baking dish and bake until golden and crispy on top and set in the center, 30 minutes. Garnish with parsley before serving.