



## Cornbread Stuffing

### Ingredients:

4 tablespoons vegetable oil  
1 cup onion (small dice)  
1 cup red bell pepper (small diced, skinless and seedless)  
1 cup celery (diced small and peeled)  
2 tablespoons vegetable oil  
1 cup andouille sausage (diced)  
4 cups corn bread (crumbled)  
1 cup scallions (thinly sliced)  
2 cups chicken stock (golden and double strength)  
salt and fresh ground white pepper to taste

### Method:

- In a sauté pan, add the oil, heat over a low temperature. Add the onions, peppers, celery and slowly cook until vegetables are soft (careful not to color). Season with salt and pepper to taste. Reserve.
- In a separate pan add 2 tablespoons of oil over a high heat. When oil starts to lightly smoke, add the sausage, stirring and tossing, careful not to burn. Cook until golden brown, approximately 2 minutes. Remove from the pan and blot on a paper towel.
- Combine the sausage, vegetables, corn bread, scallions and chicken stock into a mixing bowl. Season with salt and pepper to taste. Place the stuffing into a buttered pan, cover with aluminum foil.
- Place into a pre-heated 350-degree oven and cook for approximately 20 minutes.
- Remove the foil and cook for an additional 5 minutes or until golden brown. Serve immediately.

Yield 6 servings