



Chestnut and Cranberry Cornbread Stuffing

Makes: 10 servings

Prep Time: 20 minutes Cook Time: 2 hours

Total Time: 2 hours & 20 minutes

Ingredients

For Cornbread:

- 2 (8.5 ounce) boxes corn muffin mix
- 1 tsp chopped fresh thyme
- 1 & 1/2 cups low-salt chicken or vegetable broth
- 2 large eggs
- 1/4 cup unsalted butter, melted

For the Stuffing:

- 2 tbsp unsalted butter
- 2 & 1/2 cups chopped onions
- 2 & 1/4 cups chopped celery
- 1 & 1/2 cups chopped carrots
- 2 tbsp chopped fresh sage
- 2 tbsp chopped fresh thyme
- 1 & 1/2 cups (7-ounce jar) roasted whole chestnuts, broken into 1/2-inch pieces
- 1 & 1/4 cups (about 6 ounces) dried cranberries
- 1 cups low-salt chicken or vegetable broth, divided
- 2 large eggs
- 1 tsp ground black pepper
- 1 tsp salt

Instructions

Cornbread:

Preheat oven to 375°F. Butter a 9x13x2-inch metal baking pan.

Combine muffin mix and thyme in a large bowl; whisk to blend. Make well in center of dry ingredients. Add broth, eggs, and butter to well; whisk to blend batter. Pour batter into prepared pan.

Bake bread until tester inserted into center comes out clean, about 25 minutes. Cool bread in pan on rack. (Can be made 1 day ahead. Cover; store at room temperature.)

Stuffing:

Preheat oven to 350°F. Break cornbread into 1-inch pieces. Arrange on rimmed baking sheet and bake until just beginning to dry and brown, about 20 minutes. Cool on sheet.

Butter 9x13x2-inch glass baking dish. Melt 2 tablespoons butter in heavy large pot over medium-high heat. Add onions, celery, carrots, sage, and thyme. Sauté until tender, about 12 minutes. Transfer to a large bowl. Mix in chestnuts and cranberries, then cornbread.

Whisk 1/4-cup broth, eggs, pepper and salt in medium bowl to blend. Add to stuffing and toss until stuffing is evenly moist and begins to hold together, adding more broth 1/4 cup at a time, if dry. Transfer stuffing to prepared dish. Cover with foil.

Bake stuffing 40 minutes. Uncover and bake until cooked through and brown on top, about 20 minutes longer.

Chef's Note:

For a vegetarian stuffing, use vegetable broth instead of chicken broth.

The stuffing can be made ahead of time and frozen. Because it has eggs in it, I wouldn't freeze it longer than 2 months. Freeze it uncooked. Cover it in plastic wrap and then aluminum foil. To bake it from frozen, cook it covered for one hour in a preheated oven at 350°F. Uncover, increase the temperature to 400°F, and bake for 15 to 20 minutes more, until hot throughout and golden-brown and crispy on top.