

Herbed Cornbread Stuffing

Makes: 12 servings
Prep Time: 30 minutes Cook Time: 50 minutes
Total Time: 1 hour & 20 minutes

Ingredients

- 1 recipe homemade cornbread, baked and cut into cubes (one 8-inch square pan)
- 3 tbsp extra-virgin olive oil
- 1 medium yellow onion, chopped
- 4 celery stalks, chopped
- 1 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 4 garlic cloves, grated
- 3 tbsp chopped fresh sage
- 2 tbsp chopped fresh rosemary or thyme
- 1/2 cup chopped fresh parsley, plus more for garnish
- 2 to 2 & 1/2 cups vegetable broth
- 2 large eggs, lightly beaten
- 1 tbsp unsalted butter, melted

Instructions

Preheat the oven to 375°F and grease a 9 x 13-inch baking dish.

Spread the cubed cornbread on a large baking sheet and bake for 10 minutes, or until lightly crisp and golden brown.

Heat the olive oil in a large skillet over medium heat. Add the onion, celery, salt, and pepper. Cook for 8 to 10 minutes, until the vegetables are soft. Stir in the garlic.

Place the toasted cornbread in a large bowl. Add the sautéed vegetables, sage, rosemary or thyme, and parsley. Toss gently to combine.

Pour in 2 cups of the vegetable broth and add the beaten eggs. Mix until the cornbread is evenly moistened. If the mixture still feels dry, add more broth, up to another 1/2 cup. You want the cornbread moist but not swimming in liquid.

Transfer the mixture to the prepared baking dish and drizzle the melted butter over the top. Cover with foil and bake for 25 minutes. Remove the foil and bake for another 15 to 25 minutes, until the top is lightly crisp and golden brown.

Sprinkle with additional fresh parsley and serve warm.

Chef's Notes:

- Cornbread: Use one 8-inch square pan of homemade cornbread. You can make it a day or two ahead, or freeze it for up to 3 months. Store-bought cornbread works in a pinch, too.
- Dry the Cornbread: Don't skip the step of toasting the cubes in the oven. Drier cornbread absorbs the broth and seasonings much better.
- Make Ahead: Assemble the dressing a few hours ahead, cover, and refrigerate. Add the melted butter just before baking. You can also fully assemble and bake it a day ahead. Bake covered for 30 minutes, refrigerate overnight, then reheat covered at 350°F until warmed through. Uncover to crisp the top.
- Storage: Refrigerate leftovers in an airtight container for up to 4 days.
- Freezing: Cool completely, cover tightly, and freeze for up to 3 months. Thaw overnight in the refrigerator and reheat in a 350°F oven.