

RECIPE OF THE MONTH: CORNBREAD, SAUSAGE, AND PECAN DRESSING

bon appetite November 2012 – by Victoria Granof | 8-10 SERVINGS

¾ CUP (1 ½ STICKS) UNSALTED BUTTER PLUS MORE FOR BAKING DISH
1 LB. DAY OLD CORNBREAD, BROKEN INTO 1 ½" - 2" PIECES (9 CUPS)
1 LB. BREAKFAST SAUSAGE LINKS, CASINGS REMOVED
2 ½ CUPS CHOPPED YELLOW ONIONS
1 ½ CUPS ¼" SLICES CELERY
¼ CUP APPLE CIDER VINEGAR
3 CUPS LOW-SODIUM CHICKEN BROTH, DIVIDED
1 ¼ CUPS CHOPPED TOASTED PECANS (OPTIONAL)
½ CUP CHOPPED FLAT-LEAF PARSLEY
2 TBSP CHOPPED FRESH SAGE
1 TBSP CHOPPED FRESH ROSEMARY
1 TBSP CHOPPED FRESH THYME
2 TSP KOSHER SALT
1 TSP FRESHLY GROUND BLACK PEPPER
2 LARGE EGGS

Arrange racks in upper and lower thirds of oven; preheat to 250F. Butter a 13x9x2" baking dish; set aside. Scatter cornbread in a single layer on 2 rimmed baking sheets. Bake, stirring often and rotating sheets halfway through, until dried out, about 1 hour. Let cool. Transfer to a very large mixing bowl.

Meanwhile, cook sausage in a large skillet over medium-high heat, breaking up into ½"-1" pieces with a wooden spoon, until browned 8-10 minutes. Transfer to bowl with cornbread but do not stir.

Heat ¾ cup butter in same skillet; add onions and celery and cook, stirring often, until softened and just beginning to brown, about 10 minutes. Add to cornbread in bowl.

Return skillet to heat. Add vinegar; cook, scraping p browned bits from bottom of pan, for 1 minute. Pour into bowl with cornbread. Gently fold in 1 ½ cups broth, pecans, if using, parsley, sage, rosemary, and thyme. Add salt and pepper. Let cool.

Preheat oven to 350. Whisk 1 ½ cups broth and eggs in a small bowl. Fold gently into cornbread until thorough combined, taking care not to mash cornbread (mixture will look wet). Transfer to prepared dish, cover with foil, and bake until an instant-read thermometer inserted into the center of dressing registers 160, about 40 minutes. Top will be browned and crisp.

