



## CORNBREAD & BREAD STUFFING

BY TONY SETA, CMC

### INGREDIENTS

- 6 oz Butter
- 2 ea Onions (small),  $\frac{1}{4}$  in dice
- 10 ribs Celery,  $\frac{1}{4}$  in dice
- 12 oz French Bread,  $1 \frac{1}{2}$  in dice
- 1 recipe Cornbread
- 3 ea Bay leaves
- 10 ea Fresh Sage Leaves, chopped
- 1 bun, Fresh Thyme Leaves,  $\frac{1}{4}$  cup
- Salt & Fresh ground black pepper to taste
- 0.5 cup Italian Parsley, chopped
- 1-1.25 qts Chicken/Turkey Broth
- 8 ea Fresh eggs



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### METHOD

Preheat the oven to 350 degrees. Place the bread cubes on ½ size sheet pan and toast bread to a golden brown (bread may be toasted one day in advance).

Heat & melt butter in a large sauté pan when hot add the garlic and sauté until the aroma of the garlic fills the air and then add the celery, onions, bay leaves, black pepper & sauté soft.

Add the sage and thyme leaves and blend into the sautéing vegetables.

Place the toasted bread cubes & crumbled cornbread into a large stainless steel mixing bowl and then add the sautéed vegetables & chopped parsley and blend thoroughly.

Combine 1 qt of the Turkey/Chicken broth with the eggs & blend well. Fold stock and eggs into the bread and vegetables to moisten (add remaining stock if needed). Stuffing should be moist not wet.

Place stuffing into a buttered casserole dish and bake at 350 degrees for 45-60 minutes. (The top must golden brown & crispy with an internal temperature of 165 degrees).

A portion of the stuffing may be stuffed inside the cavity of the turkey. Caution: The internal temperature of the stuffing inside the turkey must be 165 degrees. If this temperature is not reached remove the stuffing from the turkey and place into a buttered casserole covered with foil & bake until the internal temp of 165 degrees is reached.