



## Cornbread Stuffing with Brown Butter, Sage and Sausage

### Ingredients:

- 1 48oz: BNJPF Corn Bread Quarter Sheet, baked then cubed.
- 1# ground pork or turkey sausage
- 1 cup diced Spanish onions
- 1 cup diced celery
- 1 cup diced cremini or white mushrooms
- ¼ cup diced red pepper
- ½ cup chopped parsley
- ½ cup chopped sage
- 2 tsp. paprika
- 1 tbsp. ground black pepper
- 1 cup chicken stock
- 8 oz. salted butter
- S & P to taste

### Instructions:

- Defrost batter, bake per baking instructions.
- In a large sauté pan lightly brown the butter and set aside.
- In the same pan, brown sausage until done and drain fat. In the pan with the sausage, sauté the vegetables.
- Once slightly translucent add the chopped sage.
- Continue to cook until sage is aromatic; then fold in spices, cubed corn bread and browned butter.
- Once well combined add chicken stock until moist.
- Remove from sauté pan and place in a bake able dish. Bake at 350 for 20-30 mins until desired doneness.