

Cornbread Dressing

Show: Oct. 24th

(Generally, use about 1-cup dressing per pound of bird. Remember, always make extra to bake alongside.)

Ingredients: Serves 8-10

1 Zest from 1 Orange
1 cup Shelled Pumpkin Seeds (about 5 oz)**
6 Tbl Unsalted Butter or Oil (Or 1/2 of each)
2 cups Onion, finely chopped
1 cup Celery, finely chopped
1 Apple, finely diced
1/2 tsp Dried Thyme
1/2 tsp Dried Marjoram
1/2 tsp Crumbled Dried Sage Leaves
4 oz Raisins & Currants
4 oz Mix of dried: Prunes, Pears, Dates and Cranberries
8 oz Apricots, Dried, Quartered
1/4 cup Parsley, Fresh, Chopped
1/2 tsp Black Pepper, ground
1 tsp Poultry Seasoning
1/2 cup Pecans, chopped
3 Large Eggs
2 1/2 cups Chicken Broth, Canned, low salt
1 tsp Salt (to taste)
1 # (Optional) Spicy sausage
6 cups Cornbread, diced
1/2 loaf French Bread, diced
Preheat oven to 325°F.

Meanwhile:

Stir pumpkin seeds with 2 Tbl of Butter or Oil in heavy skillet over medium heat until seeds are golden and beginning to pop, about 6-8 minutes. Set aside.
(Optional: In separate pan sauté sausage and crumble. Set aside.)

Melt remainder of butter or oil in heavy large skillet over medium heat. Add chopped onions,

celery, apples and herbs.

Sauté until vegetables are almost tender, about 12-minutes. Remove mixture from heat; cool.

Cut cornbread and bread into 3/4 inch pieces, combine, in a very large bowl, with all the dried fruit, parsley and pumpkin seeds add pepper and stir to blend well.

IF PREPARING A DAY AHEAD, COVER AND REFRIGERATE. Bring to room temperature before continuing.

Final Preparation: Whisk eggs, broth and salt in medium bowl to blend. Stir into bread-onion mixture, add sausage if using it. Spoon dressing loosely into bird cavities.

Bake bird as usual.

[« Back to List of Recipes](#)