

Cornbread-Pecan Stuffing

Serves 6-8

For Cornbread:

4 tablespoons cup butter, melted, plus more for pan
1 1/4 cups yellow cornmeal
1 cup all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk
2 large eggs, lightly beaten

For Stuffing:

6 thick slices bacon, diced
1 medium onion, chopped
2 stalks celery, chopped
1 Granny Smith apple, cored and diced
2 tablespoons finely chopped fresh sage
2 teaspoons finely chopped fresh thyme
1 teaspoon coarse salt
1/2 teaspoon freshly ground pepper
1 3/4 cups chicken stock
1 cup pecans, toasted and coarsely chopped
1/4 cup coarsely chopped fresh flat-leaf parsley
3 tablespoons butter, cut into small pieces, plus more for baking dish

1. Preheat oven to 400°F. Make cornbread: Butter a 9-inch square baking pan. In a large bowl, combine cornmeal, flour, sugar, baking powder, baking soda, and salt. Add buttermilk, eggs, and melted butter, stirring just until dry ingredients are moistened. Pour batter into prepared pan. Bake 20 to 25 minutes, or until a toothpick inserted in center comes out clean. Let cool.
2. Reduce oven temperature to 325°. Make stuffing: In a large skillet, cook bacon until crisp. Drain on paper towels. Reserve drippings in skillet. Add onions to skillet; cook over medium heat until starting to soften and brown slightly, about 5 minutes. Add celery, apple, sage, thyme, salt, and pepper. Cook, stirring occasionally, until vegetables soften, 10 minutes.
3. Break or cut cornbread into 1/2-inch chunks, and place in a large bowl. Toss in vegetables, bacon, stock, pecans, and parsley. Spoon stuffing into a buttered 9-by-13-inch baking dish; dot top with butter pieces. Cover with foil; bake 45 minutes. Uncover, and bake 10 to 15 minutes more, or until golden and crisp on top.

Courtesy of:

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