

# Cornbread Stuffing

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## Ingredients:

12 cups of cornbread in ½-inch cubes.

½ lb of andouille cut 1/3-inch pieces.

2 cups of onion, chopped.

1 cup of celery, chopped.

1 teaspoon of rubbed sage.

1 teaspoon of dried thyme.

1 teaspoon of salt.

½ teaspoon of black pepper.

1 ½ cup of chicken broth.

## Directions:

Preheat your oven to 400°F (200°C).

In your oven, toast the bread cubes for 6 minutes or until barely golden.

In a large skillet, cook the sausage over moderately-low heat, stirring, until cooked through.

Add the chopped onions and chopped celery and cook for 3 minutes or until softened.

Transfer to a bowl and add the bread cubes, sage, thyme, salt, pepper and chicken broth.

Toss well and adjust seasoning if needed.

Transfer to baking dish and bake at 325°F (160°C) for 20 minutes or until heated through and crust forms on top.