



## Cornbread and Portuguese Sausage Stuffing

Level: Easy

Prep Time: 30 minutes

Serves: 10 to 15

Cooking Time: 45 minutes

- 6 strips bacon, diced
- 12 ounces Portuguese sausage (hot), diced
- $\frac{1}{4}$  pound ground pork
- 1 yellow onion, diced
- 2 large stalks celery, diced
- $\frac{1}{2}$  cup Italian parsley, chopped
- 1 cup green onion, sliced
- 1 (8 oz.) can water chestnuts, chopped
- 1 Tbsp. poultry seasoning
- 1 (9x13) pan of cornbread, cubed and dried out (see Notes below)
- $2\frac{1}{2}$  to 3 cups low-sodium chicken broth
- Salt and ground black pepper, to taste



Preheat oven to 350°.

Place cubed cornbread on a large baking sheet. Toast in the oven for 10 to 15 minutes. Set aside. Do not turn oven off.

While the cornbread is toasting in the oven, cook the diced bacon in a large skillet until crispy. Do not drain the oil. Add the Portuguese sausage and pork. Do not drain the oil. When the meat is cooked through, add the onion and celery. Cook for 3 minutes. Add the parsley, green onions, water chestnuts and poultry seasoning. Stir to combine and take off heat source.

Place the toasted cornbread in a large bowl. Add the ingredients from the skillet, fat and all, and fold to combine. Moisten with broth to taste; adjust seasoning with salt and pepper. Place in baking pan and cover with foil. Bake for 45 minutes.

### Notes:

- I made the cornbread a couple days before making the stuffing. I cubed the cornbread and placed it on a large baking sheet to dry out. You could also place the cornbread in the refrigerator to dry out, if you have the space. Do not cover while drying out.
- This recipe adapted from the Honolulu Star-Advertiser, By Request by Betty Shimabukuro, November 17, 2010.