

Frances Cornbread Stuffing

I make the cornbread the day before and let it sit out overnight. Then I cube it and toast it lightly in the oven. I also add some whole wheat bread cubes with it.

Into a skillet about ¼ cup of olive oil:

2-3 onions, chopped

4 cups celery, chopped

1 Tbs. garlic, fine chop

Fresh herbs~ thyme leaves, sage leaves, parsley leaves (say a handful all together), chopped

Sea Salt and fresh ground pepper

A splash of white wine

2 cups of chicken broth or more if needed

This is the basic recipe. Optional add in's according to taste can be:

Bulk sausage meat (about 2 lbs.) Browned separately.

Or roasted oysters.

Roasted Chestnuts.

Chopped tart apples (2-3)

1 cup dried cranberries or cherries, prunes or raisins.

Mushrooms (any variety) Saute in a bit of butter, then add in.

Mix all lightly in a very large bowl. You should be able to stuff a 20 lb. turkey and have enough for a large casserole dish with this too.

I do not stuff the turkey cavity until right before the bird goes in the oven and remove the stuffing after the turkey comes out of the oven and cools slightly.

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Into a skillet about $\frac{1}{4}$ cup of olive oil:

2-3 onions, chopped

4 cups celery, chopped

1 Tbs. garlic, fine chop

Fresh herbs~ thyme leaves, sage leaves, parsley leaves (say a handful all together), chopped

Sea Salt and fresh ground pepper

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