

WILLIAMS-SONOMA

VIEW BASKET | SIGN IN | SEARCH SHOP | GIFT IDEAS | **RECIPES** | CATALOG QUICK SHOP | REGISTRYSearch Recipes

GO

Advanced Recipe Search

Browse Recipes by Course

Seasonal Entertaining

Re

Bridal Celebrations

add to your
recipe boxprinter-friendly
version

Corn Bread Dressing with Chestnuts

This recipe calls for baking the dressing separately from the turkey, which allows for faster roasting and more accurate timing of the bird. Be sure to toast the corn bread before combining it with the other ingredients. Fresh untoasted bread would absorb too much liquid, producing a soggy dressing.

Ingredients:

8 cups corn bread (see related recipe at right),
cut into 1/2-inch pieces
3 cups ~~turkey or chicken stock~~ veggie stock
~~1 cup dried cherries~~
1 Tbs. olive oil
8 ~~bacon slices, finely chopped~~
1 yellow onion, finely chopped
1 celery stalk, finely chopped
1 carrot, finely chopped
Salt and freshly ground pepper, to taste
1 jar (14.9 oz.) ~~French chestnuts~~
3 Tbs. chopped fresh sage
3 Tbs. chopped fresh flat-leaf parsley
1 egg

Directions:

Preheat an oven to 350°F. Butter a 13-by-9-inch baking dish.

Spread the corn bread out on a baking sheet and toast in the oven for 20 minutes. Set aside.

In a small saucepan over medium heat, warm the stock. Remove the pan from the heat and ~~add the dried cherries~~. Let cool.

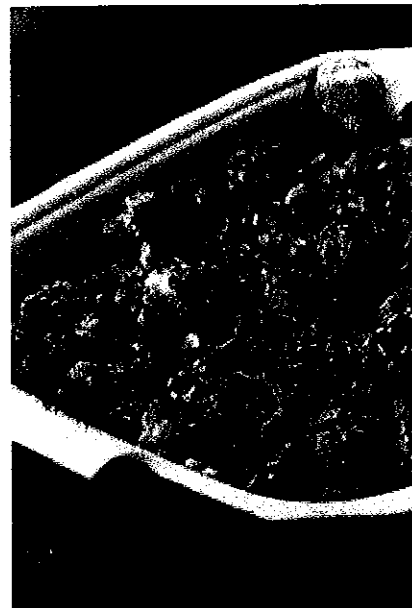
In a fry pan over medium heat, warm the olive oil. Add the ~~bacon~~ and sauté, stirring occasionally, until golden and crisp, 5 to 7 minutes. Transfer the ~~bacon~~ to a paper towel-lined plate. Set aside.

Add the onion, celery and carrot to the pan and sauté until soft and translucent, about 5 minutes. Season with salt and pepper.

In a large bowl, combine the corn bread, ~~bacon~~, onion mixture, ~~chestnuts~~, sage and parsley. Whisk the egg into the stock mixture and add to the corn bread mixture. Season with salt and pepper and stir gently to mix.

Transfer the dressing to the prepared baking dish and bake until browned and crispy, about 1 hour. Serves 10 to 12.

Note: If desired, you can pack the dressing loosely in the body and neck cavities of the turkey. Secure the



Related Recipes:

► Basic Corn Bread

Related Items:



French Chestnuts
\$12.50



Wüsthof Classic Bread K
Regular: \$98.00
Special: \$69.95



Emile Henry Auberge Re
Baker
\$55.00-\$58.00



Emile Henry Auberge Bo
of 3
\$69.00



All-Clad Stainless-Steel I
10"
\$95.00