

# Andouille Sausage and Cornbread Stuffing

By carbonarasuz

The spice of the Andouille sausage compliments the slight sweet and tart flavors from the apples and cranberries. This stuffing is perfect for the holidays and is GLUTEN-FREE!

Serves 6 to 8 Stuffing:

- 6 tablespoons butter, divided, plus more for baking dish
  - 2 large onions, diced
  - 3 large celery stalks, diced
  - 2 apples, cored and diced
  - 1 pound Andouille sausage, removed from casing
  - 1/2 cup apple cider
  - 1 cup cranberries, fresh or frozen
  - 1 tablespoon chopped fresh rosemary
  - 1 tablespoon chopped fresh sage
  - 1 recipe Cast-Iron Skillet Cornbread (below), or 1 10-inch cornbread, cut in 1 1/2-inch cubes
  - 1 large egg, beaten
  - Kosher salt and freshly ground black pepper
  - 1 cup chicken stock
1. Place corn bread cubes on a baking sheet and leave out over night to dry. Or, toast the cubes in a 350 F degree oven for 10 minutes.
  2. Preheat oven to 375 F degrees. Butter a 9X13-inch baking dish. Melt 4 tablespoons of the butter in a large (12-inch) skillet over medium heat. Add the onions, celery and apples and sauté until softened, about 7-9 minutes. Add the sausage, crumbling it into small bits, and sauté, stirring frequently, for 10 minutes, until cooked and browned. Add the cider, cranberries, rosemary, and sage and cook until the cranberries soften, about 5 minutes. Scrape up the brown bits with a wooden spoon.
  3. Place mixture in a large bowl and add the corn bread, egg, 1 teaspoon salt, 1/2 teaspoon pepper, and enough chicken stock just to moisten the mixture. Stir well. Pour stuffing into prepared dish. Dot with remaining 2 tablespoons butter. Bake until stuffing is heated through and top is golden, 35 to 45 minutes.

Cast-Iron Skillet Cornbread:

- 1 1/2 cup coarse yellow cornmeal
- 3/4 teaspoons baking soda
- 1/2 teaspoon Kosher salt
- 2 large eggs
- 1 1/2 cup plain drinkable yogurt, kefir, or buttermilk
- 1 1/2 tablespoon maple syrup or honey
- 4 tablespoons unsalted butter

1. Preheat an oven to 425 F degrees. Heat a 10-inch seasoned cast-iron skillet in the oven for 10

minutes, until it's very hot.

2. Combine the cornmeal, baking soda and salt in a small bowl. Whisk together the eggs, yogurt and maple syrup in a large bowl.
3. Remove the hot skillet from the oven and add the butter, swirling it until it's melted (it's OK if it slightly browns). Working quickly, pour the hot, melted butter into the egg and yogurt mixture, and whisk until combined. Add the dry ingredients and whisk until just combined. Pour the batter into the hot skillet and and bake until golden, about 20-25 minutes. Allow cornbread to slightly cool before cutting.