

## AMERICAN EGG BOARD CULINARY LIBRARY



### JALAPEÑO CORNBREAD STUFFING

Total Time: 1 hour, 56 minutes

Prep Time: 20 minutes

Cook Time: 1 hour, 36 minutes

### INGREDIENTS

#### *For Cornbread*

1 cup	cornmeal
1 cup	all purpose flour
2 tsp	baking powder
1 tsp	sea salt
1/2 cup	melted unsalted butter
1/3 cup	honey
1/2 cup	2% milk
2	Phil's Free Range Organic large eggs

#### *For Cornbread Stuffing*

4 tbsp	unsalted butter + extra for greasing
1 cup	chopped celery
1 cup	chopped sweet yellow onion
2 cloves	garlic, minced
2 tbsp	chopped jalapeño
2	large eggs
1 cup	chicken stock
1/2 tsp	salt
1/4 tsp	cracked black pepper
1/2 tsp	dried thyme
1/2 tsp	dried rosemary
1/4 tsp	dried sage
6 cups	crumbled cornbread
1 1/2 cups	shredded sharp cheddar cheese

Yields: 8 servings

## INSTRUCTIONS

1. Start by making cornbread: Preheat oven to 350°F and line an 8x8 baking pan with parchment paper. In a medium mixing bowl add cornmeal, flour, baking powder and sea salt. Whisk to combine. Whisk butter and honey in a separate large mixing bowl. Whisk in milk and eggs until just combined. Gradually stir in dry ingredients.
2. Pour mixture into the prepared pan and spread evenly. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool cornbread in the pan for 10 minutes. Invert onto a cooking rack and cool completely at room temperature. Reduce oven heat to 200°F.
3. Slice cornbread into large squares and break into bite sized pieces using hands. Place on a parchment paper lined baking sheet. Bake for 20 minutes to dry cornbread. This will help to prevent a soggy stuffing. Cool cornbread at room temperature while preparing other ingredients.
4. Increase oven to 350°F and lightly grease a 9x9 glass casserole dish with butter. Heat butter over medium heat in a large skillet. Add celery and onions. Sauté 10 minutes or until tender. Stir in garlic and jalapeño and sauté 1 minute longer. Remove from heat and cool for 5 minutes.
5. In a large mixing bowl, whisk together eggs, chicken stock and salt, pepper, thyme, rosemary, and sage. Stir in cornbread and sautéed vegetables until evenly moistened. Fold in shredded cheddar cheese.
6. Pour mixture into prepared dish and bake for 25-30 minutes, until stuffing is golden brown on top. Serve.