

Grand Hotel

Roasted Chestnut and Sausage Cornbread Stuffing

Ingredients:

- 2 – 8.5oz. box of Corn Bread Mix (*Cooked the day before, left out to stale, and crumbled*)
- 2 Tbsp. Canola Cooking Oil (*Or similar*)
- 1 ½ lbs. Italian Fennel Sausage or Mild Sweet Italian Sausage (*Cooked and strained, reserve grease*)
- 1 ½ cup Roasted Chestnuts (*Roughly chopped*)
- ¼ cup Calabrian Chilis (*Remove stems and mince, Calabrian Chile Paste substitutes*)
- 2 cup Yellow Onion (*(Diced small)*)
- 1 cup Celery (*(Diced small)*)
- 1 cup Fennel Bulb (*(Diced small)*)
- 2 Tbsp. Garlic (*(Minced)*)
- ¼ cup Sage (*Cut into thin ribbons*)
- 1 Tbsp. Fresh Thyme Leaves (*Remove stems and roughly chop*)
- 8 Tbsp. Unsalted Butter
- 2 – 2 ½ cup Chicken Stock (*Turkey Stock made from the bones from the partially deboned turkey can substitute*)
- 1 ½ Tbsp. Kosher Salt
- 1 tsp. Fresh Cracked Black Pepper

Cooking Instructions:

1. Cook the cornbread a few days before you begin the stuffing. Once cooled, break apart or cut into 1” cubes and let stale uncovered overnight or until dry and staled. Gently move the cornbread around a few times while staling to let all cornbread dry out and get stale.
2. Preheat oven to 350°F degrees.
3. Heat a heavy bottom pan over medium heat. Add a 2 Tbsp. cooking oil cook sausage until it becomes crispy and fully cooked. Strain grease and set sausage aside for later use.
4. In the same pan, add some of the sausage grease and heat over medium heat. Add and sauté the onions, celery, and fennel until fully cooked and translucent. Using a wooden spoon or heat resistant spatula, scrape the fond from the sausage off of the bottom of the pan while sautéing vegetables.
5. Add the chopped garlic, fresh thyme, sage, Calabrian chilis, and butter and cook over low heat stirring until butter is melted. Remove from heat and set aside.
6. In a large mixing bowl, add the cornbread, Italian sausage and remainder of Italian sausage grease, sautéed vegetables with the herbs and butter, salt, pepper, and chestnuts and gently mix ingredients.
7. Slowly add chicken stock and mix delicately leaving the cornbread in larger chunks. Do not over mix the stuffing, as the cornbread will become delicate as liquid is added.
8. Place stuffing mixture in an oven-proof greased (food release spray or butter) casserole dish or 9”x13” baking pan.
9. Bake at 350°F degrees for 30 minutes or until the stuffing is heated all the way through and crispy on the top.



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