



Cornbread Stuffing

INGREDIENTS:

- 1 tablespoon canola oil
- 1 medium onion, finely diced
- 3 stalks celery, finely diced
- 1/3 cup diced chicken liver
- 6 cups coarsely crumbled cornbread
- 2 tablespoons chopped fresh sage or 1 teaspoon dried
- 1 teaspoon of fresh thyme chopped
- 2 eggs
- 3 cups hot chicken broth
- Salt and pepper
- 2 tablespoons butter, plus more for buttering dish

DIRECTIONS:

1. Preheat oven to 350 degrees F. Heat oil in a skillet over medium heat. Add onion and celery and cook stirring occasionally, until onion is translucent and tender, 8 to 10 minutes. Add liver or giblets, thyme and sage, cook and stir until beginning to brown, about 3-5 minutes then add stock and simmer for 20 minutes.
2. In a large bowl, combine onion mixture, eggs and cornbread mixture.
3. Pour broth over mixture; stir just until combined then season with salt and pepper. Transfer to a buttered 9x13 shallow baking dish.
4. Dot with butter and drizzle with olive oil and bake until golden brown on top and crisp around edges, 40 to 45 minutes.

**COOKING
SKILLS
ACADEMY****INGREDIENTS:**

- 1 bag sage and onion bread cubes
- 2 tablespoons of butter and a little virgin olive oil
- 1 medium onion finely chopped
- 2 celery sticks finely chopped
- 2 tablespoons of poultry seasoning
- Salt and pepper to taste
- Giblets (or plain livers, about 4 will be good)
- 4 cups chicken stock
- 1 egg

Stuffing

DIRECTIONS:

1. Melt butter and EVOO in sauce pan add onions and celery season with salt, pepper and poultry seasoning and cook until onions are translucent.
2. Add chicken livers and chicken stock. Simmer for about 45 minutes on low. Meanwhile pout bread cubes into bowl with 1 egg. Once the stock is done, let cool slightly remove chicken livers and chop finely and add to bread cubes. Then pour in stock mixture to desired moisture level. (I use it all because I like it moist). Stuff some into turkey only before ready to bake and when the stuffing has cooled add the rest into a butter pyrek dish. Bake at 350 degrees F for about 40 mintues or until slightly brown on top!



Sausage Apple Cranberry Stuffing

INGREDIENTS:

- 1 1/2 cups cubed whole wheat bread
- 3 3/4 cups cubed white bread
- 1 pound ground Italian sausage
- 1 cup chopped onion
- 3/4 cup chopped celery
- 2 1/2 teaspoons dried sage
- 1 1/2 teaspoons dried rosemary
- 1/2 teaspoon dried thyme
- 1 Golden Delicious apple, cored and chopped
- 3/4 cup dried cranberries
- 1/3 cup minced fresh parsley
- 1 cooked turkey liver, finely chopped
- 3/4 cup stock
- 4 tablespoons unsalted butter, melted

DIRECTIONS:

1. Preheat oven to 375 degree F. Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.
2. In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.
3. Pour sausage mixture over bread in bowl. Mix in chopped apple, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Allow stuffing to cool completely before loosely stuffing a turkey.