

Side Dish

## Cornbread Dressing Stuffed Onion

Chef Jeff White

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### Ingredients:

1/4 pound	butter	6 slices	dry bread – cubed
4 leaves	sage	1	large egg – lightly beaten
	Kosher salt and freshly ground black pepper	1/4 cup	heavy cream
1	large onion – finely chopped	1/2 cup	chicken stock
1/2 stalk	celery – finely chopped	3	onions – sliced in half
3 cups	cornbread – cubed		

### Directions:

Preheat the oven to 350° F.

Prepare Cornbread as your recipe requires, then set aside.

Combine the butter and sage in a mixing bowl, mash with a fork or spoon until the sage is well incorporated and the butter has flecks of green in it; season with salt and pepper.

In a sauté pan, melt 4 tbsp of the butter, add the onions and celery, cook and stir until soft and golden. Remove from heat.

Put the cubed cornbread and bread in a large mixing bowl and scrape the sautéed onion and celery mixture on top.

*Directions Cont'd...*

Add the egg, heavy cream, and just enough chicken stock to moisten the stuffing without making it soggy (about 1/2 cup.)

Toss well to combine, season with salt and pepper.

Slice onion in half and remove the center pieces, drizzle with olive oil, salt and pepper.

Bake at 350°F for 10 min.

Remove onions and place a scoop of stuffing in the center of each.

Return to the oven and bake dressing in the onion for 20 minutes.

**Makes 6 Servings**

**Source:** "hhgregg – Fine Lines" [www.hhgreggfinelines.com](http://www.hhgreggfinelines.com).