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FINE | LINES

Side Dish

Cornbread Dressing Stuffed Onion

Chef Jeff White

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.

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

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