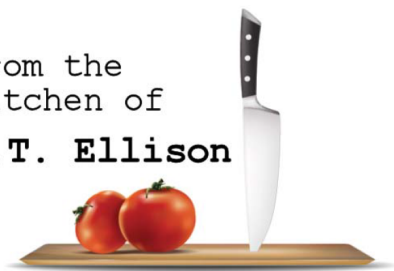


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 pound sausage – you can use sage sausage if you like an extra kick.
- ✓ 2 cups chopped onions
- ✓ 1 cup chopped celery
- ✓ 2 teaspoons rubbed sage
- ✓ 1 teaspoon marjoram
- ✓ 10 cups dry cornbread*
- ✓ 1/3 cup fresh parsley
- ✓ 2 cups chicken broth
- ✓ 2 tablespoons butter
- ✓ Salt and pepper to taste

*If you can find a good gluten-free cornbread mix, all's the better. If not, you'll have to make it from scratch. Not hard, just more time consuming. 10 cups is about 4 packages of cornbread mix. Make the cornbread the day before, cube, and leave it out overnight to get stale.

Cornbread Dressing

Makes 10 servings.

Nothing says the holidays quite like cornbread and sausage. This is something I picked up from my mother-in-law, who makes a delightful chicken dressing for all the big holiday meals. Determined to find a good gluten-free alternative, I started messing around with this recipe from Tennessee Pride, and wow, is it tasty.

Directions

1. Brown the sausage until well done. Drain, leaving behind the drippings to cook the vegetables.
2. Cook the onion and celery in the drippings until tender and the onions are translucent, about 5 minutes.
3. Add in the sausage again, plus the sage and marjoram. Stir well, then move to a large bowl.
4. Add the cornbread and parsley, mix. Add the chicken broth slowly, making sure everything is touched. (I don't always use all 2 cups, it just depends on how you prefer the consistency. I like mine a little drier.)
5. If you want to use this to stuff a turkey, stuff away! If you prefer it as dressing, as I do, preheat the oven to 350 degrees.
6. Butter a 9" baking dish, spread the dressing so it's flat. Bake for 40 minutes or until the top gets nice and brown.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.