

Cornbread Stuffing

Courtesy of Chef Tim Kolanko

stake
chophouse & bar



Serves 6 to 8

Cornbread:

- 1 cup yellow corn meal, preferably stone ground
- 1 cup all-purpose flour
- 3 tablespoons white sugar
- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 large egg
- 1 cup whole milk
- ¼ cup vegetable oil
- Butter to coat the pan

Preheat oven to 400 degrees F. Coat an 8 X 10 X 2-inch ceramic baking dish with butter.

Mix all dry ingredients (corn meal, flour, sugar, salt, baking powder) in a medium bowl. In a separate medium bowl, combine the wet ingredients (egg, milk, oil). Add the wet ingredients to the flour mixture and stir until fully combined. Bake for 20 minutes or until golden brown and a toothpick inserted in the center comes out clean.

Stuffing:

- 1 (1-pound) loaf country style or levain bread, crust removed and cubed to 1-inch pieces, toasted
- 1 tablespoon butter
- 2 teaspoons of vegetable oil
- 1 large onion, minced
- 2 stalks celery, thinly sliced
- 2 apples, diced
- 6 fresh sage leaves, chopped
- 2 sprigs fresh thyme, picked and chopped
- 1 cup chicken stock
- 3 large eggs, lightly beaten
- 1 batch corn bread cooled and cubed into 1-inch pieces

Preheat oven to 325 degrees F. To toast bread, place cubes in a single layer on a large baking sheet and bake for 25 to 30 minutes until dry and lightly toasted, but not dark.

In a large skillet over medium heat, add butter. Once melted, add oil, onion, celery, and apples, and sauté for about 10 minutes until soft. Stir in sage, thyme, and chicken stock and reserve.

In a large bowl, combine the cubed cornbread and toasted country bread. Add the celery, apple, chicken stock mixture and whole eggs to bread mix, tossed until everything is incorporated. Mound the mixture in the 8X10X2 pan you used earlier and bake at 325 degrees F for 30 minutes or until the top of stuffing is golden brown and the internal temperature reaches at least 150F.