



NKCM
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Lost Pines Jalapeno Cornbread Stuffing

Serves: 6-8

Ingredients

Cornbread, see recipe below
Oven dried white bread - 15 slices
Celery, diced - 2 cups
Onions, diced - 1 cup
Carrots, diced - 1 cup
Butter - 8 tablespoons
Chicken stock - 7 cups
Salt - 1 teaspoon
Black pepper - as needed
Fresh Sage, minced - 1 teaspoon
Poultry seasoning - 1 tablespoon
Eggs, beaten - 5 ea

Cornbread:

self-rising cornmeal - 1 cup
self-rising flour - 1/2 cup
buttermilk - 3/4 cup
eggs - 2
vegetable oil - 2 tablespoons
jalapenos, deseeded, diced - 1/2 cup

Directions

Preheat oven to 350 degrees F.

In a large bowl, combine crumbled cornbread, dried white bread slices, set aside.

Melt the butter in a large skillet over medium heat. Add the celery and onion and cook until transparent, approximately 5 to 10 minutes. Pour the vegetable mixture over cornbread mixture. Add the stock, mix well, taste, and add salt, pepper to taste, sage, and poultry seasoning. Add beaten eggs and mix well. Pour mixture into a greased pan and bake until dressing is cooked through, about 45 minutes.

Cornbread:

Preheat oven to 350 degrees F.

Combine all ingredients and mix well. Pour batter into a greased shallow baking dish. Sprinkle the jalapenos over the cornbread batter evenly. Bake for approximately 20 to 25 minutes. Remove from oven and let cool.