

sausage, corn bread & chestnut dressing

8 cups cubed day-old corn bread
(1" cubes)

2 cups cubed day-old country-style
white bread, crusts removed (1" cubes)

1½ lb. mild Italian pork sausage,
casings removed

1–2 Tbs. olive oil, if needed

1 yellow onion, finely chopped

1 celery stalk, finely chopped

1 cup French chestnuts, quartered

¼ cup chopped mixed fresh herbs,
such as sage, rosemary and thyme

3 cups low-sodium chicken stock

Salt and freshly ground pepper, to taste

Preheat oven to 375°F. Butter shallow
gratin pan. Spread both breads out on bak-
ing sheet; toast in oven until light golden
brown, about 20 minutes. Set aside.

In sauté pan over medium heat, brown
sausage, crumbling, until cooked through,
about 10 minutes. Transfer to large bowl.

Return pan to medium heat. Add oil if
needed. Sauté onion and celery until soft,
5–7 minutes. Add to bowl with sausage. Stir
in breads, chestnuts, herbs, stock, salt and
pepper. Transfer to gratin pan, cover with
foil and bake 35–40 minutes. Remove foil;
bake until browned, 35–40 minutes more.
Serves 10–12.