

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

WILDFIRE CORNBREAD STUFFING

Serves 8

INGREDIENTS

- 2 ½ lbs. Wildfire cornbread or store bought
- 4 slices applewood smoked bacon
- 8 oz. chopped onions
- 6 oz. chopped celery
- 1 Tbsp. minced garlic
- 1 Tbsp. chopped fresh sage
- ½ Tbsp. chopped fresh thyme
- ½ Tbsp. chopped fresh rosemary
- 2 tsp. + ½ teaspoon Kosher salt and black pepper
- 2 cups chicken stock
- 2 oz. soft butter
- 2 whole eggs
- ½ tsp. crushed red chiles
- 1 oz. soft butter



METHOD

1. Crumble cornbread onto sheet pan to slightly dry out while assembling remaining ingredients.
2. Mince bacon.
3. In a sauté pan, add bacon and cook over moderate heat until crisp.
4. Add vegetables and herbs and caramelize vegetables until tender.
5. Deglaze pan with chicken stock, scraping bottom bits off pan. Bring to a boil, then turn off heat. Swirl in 2 oz. of butter.
6. In a large stainless steel bowl, fold all ingredients together, except 1 oz. of soft butter.
7. Spray 9" x 13" x 2" pan with pam spray and spoon mixture on evenly.
8. Dot with 1 oz. of butter, cover with plastic wrap and aluminum foil.
9. Bake covered in 350°F oven for 30 minutes. Remove foil and plastic covering and bake for another 20 minutes uncovered.

