

Sausage and Cornbread Stuffing

What could be better than the smell of stuffing? How about the taste of stuffing? How about stuffing that has Sausage, apples, blueberries, vegetables and more? I thought so. This recipe is sure to please at the holiday table or at your next holiday potluck. Let's Ace this recipe!!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 10-12 People

Prep time: 15 Minutes

Cook time: 20 – 25 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Pkg	SoberDough, Cornbred and Ale	See below
1 lb	Sausage, Sweet Italian	Ground
½ Cup	Carrots, Peeled	Diced Medium
½ Cup	Celery, with Leaves	Diced Medium
½ Cup	Onion, Yellow, Peeled	Diced Medium
¼ Cup	Blueberries, Dried	
½ Cup	Apples, Dried	
1 tsp	Garlic, Fresh, Crushed	
Taste	Rub a Dub Seasoning	
1-2 Cups	Stock, Chicken, Low Sodium	

Prep Directions:

- **Cornbread and Ale Soberdough**
 - Prepare 1 package of Soberdough as instructed on the package
 - Allow to cool and remove from pan
 - Allow to dry out on the counter for 1 day
 - Break into chunks/medium pieces

Cooking Directions:

- Cook the cornbread as instructed on package, allow to cool. Leave uncovered and let dry out for 1 day. Break into medium pieces
 - Preheat your Traeger grill to 350 degrees
 - Heat a medium sized skillet and add the sausage. Cook until half done and fat has rendered
 - Add the vegetables and fruit. Saute until caramelized
 - Add the cornbread pieces and stir to combine
 - Add Chicken stock until slightly wet (or pasty) and stir well to combine.
 - You want the stuffing to be wet enough to hold together well. Add enough stock until this is achieved
 - Season to taste with Rub A Dub and remove from the pan
 - Lightly spray your Sassafras pan with cooking spray
 - Place stuffing into the Sassafras Deep Dish Pie Pan
 - Place into Traeger grill, Uncovered and cook for 20-25 minutes or until golden brown. Internal temp should be 155 degrees when fully cooked
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- Can be made 1 day ahead of time. Reheat the next day covered, at 350 degrees until temp reaches 155 degrees
 - Shelf life is 1 week. After reheated shelf life is 1 day

Grills / Grill Gear Used:

- Traeger, Pro34 **Ace SKU - 8474934**
- Lodge, Cast Iron Skillet, 8" **Ace SKU - 6108609**

Shopping List (Products Used):

- Rub A Dub Rub, 5280 Culinary **Ace SKU – 8562050**
- Pellets, Signature Blend **Ace SKU – 8013984**
- SoberDough, Cornbread and Ale **The Grommet or Local Ace**