

Kentucky Holiday Recipes

Weisenberger Cornbread Stuffing (Lilly's Bistro)

Yellow cornbread

- 2 cups flour
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 1 tablespoon sugar
- ¼ teaspoon kosher salt
- 1½ cups Weisenberger Mill yellow cornmeal
- 4 eggs
- 3 cups buttermilk
- ¼ cup bacon fat, melted

Rest of dressing

- 6 tablespoons olive oil blend
- 3 cups onions, diced
- 3 cups celery, diced
- 4 garlic cloves, minced
- ½ pound sliced mushrooms
- ½ cup chopped parsley
- ¼ cup chopped thyme
- 1½ cup chicken stock
- ½ teaspoon red pepper flakes
- 2 teaspoons kosher salt
- 1 teaspoon black pepper

Preheat oven to 350 degrees.

For cornbread: In a bowl, mix the first six dry ingredients. In a separate bowl, whisk the eggs; slowly add the buttermilk and bacon fat. Whisk this mixture into the dry ingredients. Pour into a greased 9-by-11-inch casserole. Bake 30 minutes. Remove and cool. Crumble cornbread into a large bowl.

In a large skillet, heat two tablespoons of olive oil. Add onions and saute until golden. Add another two tablespoons of olive oil, and saute celery and garlic. Cook until soft. Place the mixture in a large bowl. Add 2 tablespoons of olive oil to a saute pan. Add mushrooms and saute until browned. Add to onion mixture.

Combine the crumbled cornbread and the sauteed vegetables with the parsley, thyme, chicken stock, red pepper flakes, salt and pepper.

Bake, covered in a casserole, for 15 minutes. Serves 12.