

Pioneer Woman's Thanksgiving Stuffing

1 whole Pan Of Cornbread (I Use My Cornbread Recipe)
1 loaf French Bread, Somewhat Crusty
1 stick Butter
1 whole Medium Onion, Diced
2 cups Celery, Chopped
4 cups Low Sodium Chicken Broth
½ teaspoons Dried Basil
½ teaspoons Thyme
2 teaspoons (to 3 Teaspoons) Fresh Rosemary, Chopped
¼ cups Fresh Parsley, Chopped
Kosher salt

Chop the cornbread and loaf of French bread up into 1-inch cubes. Spread them out on two baking sheets and let them dry for approximately 24 hours.

Warm up a large skillet over medium heat and add one stick of butter. When it's melted add the onion and celery and cook for a few minutes until onions are almost translucent.

While it's cooking chop up any fresh herbs you will be using. Add 4 cups of chicken broth and bring to a boil. Add ½ a teaspoon of basil, ½ teaspoon of ground thyme, a few teaspoons of fresh chopped rosemary and ¼ cup of chopped fresh parsley. Stir until combined.

Place all of your dried bread cubes into a large bowl and mix them up a bit.

Gradually ladle the broth mixture into the bread, tossing lightly as you go. Keep gradually adding the broth mixture, tasting as you go and adding more seasoning and herbs if needed.

Add salt carefully. You don't want to over salt your stuffing. If the mixture is not quite moist enough add a bit more chicken broth and stir.

Either stuff the bird and bake according to directions or place in a baking dish and bake at 350 degrees for 20 to 25 minutes or until golden brown on top.