

Thanksgiving Dressing

1 batch cornbread ([I use my recipe but omit the cheese](#)), cut or crumbled into 1" pieces
1 French baguette, cut into 1" pieces
½ cup (1 stick) unsalted butter
1 medium yellow onion, diced
3 stalks celery, chopped
4 cups (1 quart) chicken stock
½ tsp. dried basil
½ tsp. fresh thyme leaves
1 tsp. fresh rosemary, chopped
¼ cup fresh flat-leaf parsley, chopped
½ tsp. Kosher salt

The day before making the stuffing, dry out the cornbread and French baguette pieces on a piece of parchment paper or paper towel. For best results, dry the bread out for at least 24 hours.

Preheat oven to 350.

In a large skillet or Dutch oven, melt the butter over medium-high heat. Sauté the onion and celery until softened (about 8 minutes). In a large bowl, combine the dried pieces of bread, cooked onion and celery, chicken stock, dried basil, fresh thyme, fresh rosemary, fresh parsley, and Kosher salt. Stir and toss to combine.

Pour into a casserole dish sprayed with cooking spray. Bake, uncovered, at 350 for 20 minutes.



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