



FarmFresh

Recipes

December 2020

Available Now...

Just in time for the holidays...sausage stuffing. Great for serving with holiday ham, amazing in pork chops and great with slice pork tenderloin.



Fresh Inspirations...

Sausage and Cornbread Stuffing

SERVES 10-12

PREP TIME: 15 minutes

COOKING TIME: 20 Minutes (APPROX)

Ingredients	Qty	Measure	Notes
Cornbread, Prepared	2	Pkg	12 oz wt pkg
Sausage, Italian, Pork	1	Pkg	16 oz Pkg
Carrots, peeled	1/2	Cup	Diced Small
Celery, with leaves	1/2	Cup	Diced Small
Onion, Yellow, peeled	1/2	Cup	Diced Small
Blueberries, Dried	1/4	Cup	
Apples, Dried	1/2	Cup	Chopped
Garlic, Crushed	1	Clove	
Rub a Dub Seasoning		Taste	A 5280 Culinary Rub
Stock, Chicken, Low Sodium	1-2	Cups	As needed to make stuffing

Directions

1. Cook the cornbread as instructed on package, allow to cool and break into medium pieces
2. Heat a small stockpot and add the sausage. Cook until half done and fat has rendered
3. Add the vegetables and fruit. Saute until caramelized
4. Add the cornbread pieces and stir to combine
5. Add some chicken stock until slightly wet and stir well to combine
6. You want the stuffing to be wet enough to hold together well. Add enough stock until this is achieved
7. Season to taste with Rub A Dub and remove from the pan. Place onto a cookie sheet and chill well
8. Can be made 1 day ahead of time. Reheat the next day covered, at 350 degrees until temp reaches 155 degrees
9. Shelf life is 1 week. After reheated shelf life is 1 day

Enjoy with a glass of Colorado wine such as Carlson Vineyards NSFW white blend.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Eggs