



## Southern Pecan Cornbread Stuffing

- 6 cups cubed cornbread
- 2 T olive oil \*
- 1lbs Andouille Sausage, cooked and cubed \*
- 1 T butter \*
- 1 cup chopped onion \*
- 1 cup chopped celery \*
- 1 t dried sage leaves chopped \*
- 1 t thyme \*
- 3/4 cup dried apricots chopped
- 1/2 cup dried cranberries
- 1 cup pecan chopped

3/4 cup chicken broth \*For best results make one day ahead of time.

Place cubed cornbread on cookie sheet and bake at 350 for 15 minutes to dry out bread let rest for 30 minutes. Place in large bowl.

Place 1T oil in a large skillet and cook the sausage over medium heat until lightly brown, about 10 minutes. Using a slotted spoon remove sausage from skillet and place in bowl with cornbread.

Add remaining oil and butter to skillet and saute celery and onions for 10 minutes. Add thyme, sage, salt and pepper, stir until well coated. Finally add apricots, cranberries and pecans, cook for 5 minutes longer. Fold this mixture into the cornbread bowl.

Drizzle broth over stuffing very slowly, stirring constantly.

Be sure not to make the stuffing too wet.