



## ANDOUILLE AND CORNBREAD STUFFING

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1 9x9" Pan of cornbread  
12 oz. Andouille sausage  
¼ C Onion, medium dice  
¼ C Carrots, medium dice  
¼ C Celery, medium dice  
2 Garlic cloves, minced  
1 T Fresh sage, minced  
2 C Chicken stock  
Olive oil  
Salt and pepper

1. Split the Andouille sausage into ¼'s lengthwise and cut across into ½" pieces
2. In a large sauté pan over medium/low heat, add about 1 T olive oil and the sausage to the pan
3. Render the sausage until just starting to become crispy, about 8-10 minutes
4. Remove the sausage from the pan, leaving the fat
5. Increase the heat to medium and add the onion, carrots and celery and sauté until the onions are just becoming translucent or about 5-7 minutes
6. Add the garlic, toss to combine and cook an additional minute
7. Crumble the cornbread into smaller pieces and add to the pan along with the sausage and toss to evenly mix
8. Add the sage and ½ of the chicken stock
9. Season with salt and pepper
10. After cooking for about 2 minutes you can add more stock as needed if it is too dry