

## Cornbread and Sausage Stuffing

1 stick unsalted butter, plus more for the baking dish	1/2 cup chopped fresh parsley
EVOO	6 cups 1/2 -inch stale Italian bread cubes (about 10 ounces)
1 pound chicken andouille sausage, diced	6 cups 1/2 -inch stale cornbread cubes (about 10 ounces)
1 onion, finely chopped	2 tablespoons fat from the turkey drippings (or butter)
5 stalks celery, finely chopped	
1 tablespoon chopped fresh sage	
1 tablespoon chopped fresh thyme	
Kosher salt and freshly ground pepper	
3 to 3 1/2 cups low-sodium chicken or turkey broth	

### Directions:

Preheat the oven to convection roast 375 degrees F and butter a 3-quart baking dish.

Melt 2 tablespoons butter and a drizzle of olive oil in a large skillet over medium heat. Add the sausage and cook, stirring, until browned, about 5 minutes. Remove with a slotted spoon and transfer to a plate.

Melt the remaining 6 tablespoons butter in the skillet, then add the onion, celery, sage, thyme, 1 teaspoon salt, and a few grinds of pepper. Cook, stirring, until the vegetables are tender, about 5 minutes. Add 3 cups broth and bring to a boil; remove from the heat.

Add the Italian bread, cornbread, sausage, parsley, and vegetable-broth mixture and stir until combined, adding up to 1/2 cup more broth if necessary. Transfer to the prepared baking dish. Drizzle with the turkey drippings (or dot with butter).

Place in the oven for 30 minutes uncovered.

You can assemble this stuffing the day before - keep it in the fridge until baking.