



Cherry Cornbread Stuffing

Prep time: 20 minutes / Cook time: 20 minutes (plus turkey roasting time or 45 to 60 minutes bake time)

- 1 ½ lbs. frozen sweet cherries, thawed
- 1 lb. sweet or hot Italian sausage*
- ¼ cup butter
- 1 large onion, peeled and diced
- 4 stalks celery, diced
- 6 cups crumbled day old cornbread
- 1 (14.5-oz.) can chicken broth
- 3 tablespoons chopped fresh rosemary
- Freshly ground pepper to taste



Drain cherries in a sieve and press between several layers of paper towels to remove excess moisture and coarsely chop; set aside. Remove the sausage from the casings and crumble into a medium skillet. Cook for 10 minutes or until no longer pink; drain excess fat. Melt the butter in a large skillet. Add the onion and celery; cook for 10 minutes or until vegetables are soft. Mix together the sausage, vegetables and cornbread in a large bowl with the broth and rosemary. Season to taste with pepper and fold in the cherries.

This recipe makes enough to stuff a 16-lb. turkey. Or transfer to a buttered 13 x 9-inch baking dish and bake at 375 degrees for 45 to 60 minutes or until heated through and lightly browned on top.

Makes 12 servings

* May substitute turkey sausage.

Pairing Suggestion: [Mirassou California Pinot Noir](#)