

Celebrate Westminster Thanksgiving

Southern Cornbread Stuffing

8
SERVES

6 oz.
PORTION SIZE

45 mins.
TIME



Chef Edward Dawes WESTMINSTER POINT PLEASANT

I grew up watching my grandmother cook traditional soul food and when I was old enough, I helped out in the kitchen. That's where I fell in love with culinary arts. My family started preparing Thanksgiving recipes early in the week. One of my earliest memories in the kitchen is breaking up the cornbread for the dressing. What makes this recipe different from other dressing recipes is the savory flavors, use of fresh vegetables and herbs, and infusion of holiday spices. It allows you to experience different flavors, textures, and presentation. Also, nothing beats a scratch-made dressing.



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Ingredients

Pulled Turkey

- 2 Turkey thighs
- 1 Carrot, peeled and diced
- 1 Medium onion, diced
- 1 rib Celery, peeled and diced
- ¼ tsp. Salt, kosher
- ¼ tsp. Black pepper, ground
- ¼ tsp. Granulated onion
- ¼ tsp. Granulated garlic
- ¼ tbsp. Poultry seasoning
- 3 sprigs Fresh thyme

Cornbread

- 1 cup Self-rising cornmeal
- ½ cup Self-rising flour
- ¾ cup Buttermilk
- 2 Eggs
- 2 tsp. Vegetable oil

Stuffing

- 3 Yellow onions, diced
- 4 ribs Celery, peeled and diced
- 4 tbsp. Butter
- 12 cloves Garlic, peeled and minced
- 1 tsp. Fresh sage, minced
- 1 tbsp. Poultry seasoning
- 1 tsp. Salt
- 2 tsp. Pepper, black, ground
- 3 White bread, sliced
- ½ cup Whole milk
- 3 Eggs, lightly beaten
- 2½ cups Chicken stock
- 4 tbsp. Butter

For best results, cook Pulled Turkey and Cornbread the day before.

- Step 1** *Make the Pulled Turkey:* Preheat oven to 400 F. To a roasting pan, place carrots, 1 cup diced onion, celery and thyme. Top with turkey thighs. Sprinkle with salt, pepper, poultry seasoning, granulated onion and granulated garlic. Add chicken broth. Cover pan and roast in oven until turkey thighs are cooked through. Remove skin and pull apart. Let cool, or refrigerate overnight.
- Step 2** *Make the Cornbread.* If necessary, preheat oven to 400 F. In a medium bowl, stir together all ingredients for cornbread. Pour into a lightly greased 9-inch cast iron pan or a 9-inch baking pan. Bake for 20-25 minutes, or until a toothpick inserted at the center is dry. Once baked, crumble into small pieces and place in a large bowl.
- Step 3** *Make the Stuffing.* Preheat oven to 350 F. In a large pan, heat butter over medium heat. Add celery, onion, and garlic. Cook until soft, about 5 minutes. Add sage, poultry seasoning, salt, and pepper to onion mixture. Remove from heat.
- Step 4** Toast white bread. Crumble into small pieces, and add to crumbled *cornbread*.
- Step 5** In a small bowl, whisk together milk and eggs. Add to the large bowl with the crumbled bread. Stir in the chicken broth and onion mixture. Next, add in *pulled turkey*.
- Step 6** Transfer to a greased baking dish. Cut butter into small silvers and scatter on top of dressing. Bake for 30 minutes, or until it turns light brown on top.



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