

Chef from the Hood Recipes



Chef:
David Connor

Restaurant:
Pacific Market

Recipe:
Cornbread Stuffing with Fuji Apples & Italian Sausage

Ingredients

1 pound loaf of white bread (diced)
2 pounds cornbread (crumbled)
1 large white onion (medium diced)
4 stalks celery (medium diced)
2 ounces garlic (chopped)
1/2 lb. (2 sticks) unsalted butter
3 cups chicken broth
1/4 cup herb (love) oil (fresh herbs,
garlic, olive oil, salt & pepper)
4 links mild Italian sausage (diced)
2 Fuji apples (cored, med. diced)
1 tablespoon poultry seasoning
2 teaspoons fresh chopped thyme
2 fresh, local eggs

How To:

Toast diced white bread on a sheet pan in a 375° oven. Cool; mix with cornbread. Set aside. Sauté onion, celery, garlic, apples & sausage in butter until onions are translucent. Add herb oil, broth, seasoning & thyme. Mix into breads. Stir eggs in a bowl, then fold into stuffing. Bake, with foil cover, in a buttered casserole, 35-40 minutes. Uncover & bake another 10 minutes.

"This incredible stuffing is the creation of David Connors, the fantastic new chef at Fiesta Market. Made with cornbread and local Fuji apples (a good idea to make the cornbread a few days ahead, to save time). And make an extra batch of cornbread, just to eat! We'll be making this stuffing and selling it by the pound at both Fiesta and Pacific, so if you don't want to cook it yourself, pick some up when you pick up your turkey! This recipe serves 10."

--Chef Dan Berman