

## **Cornbread and Sausage Stuffing:**

### **Cornbread:**

- 1 3/4 cups yellow cornmeal
- 4 slices bacon
- 1 tbsp. sugar
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1 1/2 cups milk
- 1/2 cup heavy cream
- 2 large eggs

For cornbread, heat oven to 450 degrees. Cook bacon until crisp, chop & set aside. Reserve Bacon grease and use to grease 8" baking pan. In a large bowl, combine bacon, cornmeal, sugar, baking powder, baking soda & salt, mix well. In a separate bowl, whisk together milk, cream & eggs. Add the milk mixture to the cornmeal and blend. Place the empty baking pan in the oven, heating until grease just begins to smoke. Pour in the batter and bake until top is brown, 20 to 25 minutes. Cool completely

### **Stuffing:**

Blend pork, Migliore Italian Seasoning and wine in a bowl, then place in skillet, cook sausage until slightly brown, breaking it up with a spoon, about 3 min. Add onions, celery and peppers, reduce heat to medium and continue to cook, stirring occasionally, 10 minutes more. Cut the cornbread into cubes and transfer to a large bowl. Stir in sausage mixture until well combined. Add parsley & seasonings and mix well. In a cup, whisk tangerine balsamic and eggs until well blended, then stir into stuffing.

Refrigerate stuffing before placing in turkey cavity. Once cold stuff turkey and roast.

Remaining stuffing can be cooked in the oven at 350° . Spoon remaining stuffing into well-buttered 13 x 9-inch glass baking dishes. Cover with foil and bake 30 minutes. Uncover dish and bake until crisp , approximately 10 minutes more.