



Hickory Smoked Bacon Cornbread Stuffing

Servings: 6

Active cooking time: 45 minutes

Ingredients

6 cups	Cornbread, crumbled and left out overnight to dry
3 cups	Baguette, crust removed and left out over night to dry
4 ounces	Bacon drippings or whole butter
1 tablespoons	Garlic, fresh chopped
2 cups	Onion, chopped
2 cups	Celery, chopped
3 to 4 cups	Chicken stock
1 cups	Hickory Smoked Bacon, cooked and rough chopped
2 tablespoon	Sage fresh, rough chopped
2 tablespoon	Thyme fresh, rough chopped
2 teaspoon	Marjoram dried, crumbled
1 teaspoon	Rosemary fresh, chopped
1 teaspoon	Kosher Salt
1/2 teaspoon	Ground black pepper
2 each	Eggs, lightly beaten

Method of Preparation

1. Pre heat oven to 400°F.
2. In a large mixing bowl, combine the cornbread and white bread. In a saucepan over medium heat, sauté the onion, garlic and celery in bacon drippings or butter until tender. Do not brown. Combine the sautéed vegetables with the bread mixture.
3. Stir in chicken stock, using enough to moisten. Stir in the bacon, the seasonings and beaten eggs.
4. Spread the mixture in a large shallow baking or roasting pan measuring about 10" x 15". Bake for 20 to 30 minutes.