

#328 Conecuh Dressing with Caramelized Onion



Ingredients:

1 pound Conecuh Sausage

2 tablespoons unsalted butter

1 medium onion, chopped (roughly 2 cups worth)

10 sage leaves, chopped (about $\frac{1}{4}$ cup loosely packed)

10 sprigs thyme, chopped (about 1 teaspoon)

6 cups day old/dried cornbread, chopped into 1-inch cubes

½ cup dried cranberries
½ cup heavy whipping cream
1 cup chicken stock, (more or less)
1 egg
¼ teaspoon kosher salt
¼ teaspoon pepper

Directions:

1. Pre-heat smoker to 225 degrees using fruit wood.
2. Pull apart sausage links into quarter-size pieces and place on a foil-lined cookie sheet. Place on the smoker for up to 60 minutes, or until browned. Remove and transfer the sausage to a large bowl. If you don't want to use a smoker, just do this step in the oven.
3. Meanwhile, increase the grill/oven temperature to 375 degrees and cook until done. You make that call. Put sausage in a large bowl and set aside.
4. Now make the actual dressing. In a large skillet set to medium heat, add 2 tablespoons of butter and the chopped onions. Let them slowly soften and nearly caramelize (about 20 – 30 minutes), stirring often. Remove from heat and add the sage and thyme. Mix well. Transfer to the large bowl with the sausage.
5. Add the pre-made cornbread cubes and some cranberries to the bowl.
6. In a separate bowl, whisk together the heavy cream, chicken stock, and one egg. Pour that mixture over the cornbread and stuffing mix. Add salt and pepper and stir together. Add more chicken stock (just a couple tablespoons at a time) if the mix looks dry.
7. Transfer to a buttered 10-inch round cast iron skillet for this size portion (alternatively a large buttered baking dish will work too)
8. Place the skillet uncovered on the grill (or oven) and bake until the top is golden brown (or about 30 minutes at the same 375).