



Corn Bread Stuffing

Yield: 8(eight) Servings

Ingredients:

- 1/3 cup unsalted butter
- 3/4 cups small diced black forest ham
- 2 cups chopped onions
- 2 cups diced, peeled carrots
- 3/4 teaspoon dried marjoram
- 3/4 teaspoon dried thyme
- 3/4 teaspoon dried sage
- 3 cups corn bread, diced
- 3 cups French bread, diced
- 2-3 cups low-salt chicken broth
- 2 large eggs, beaten

Preparation:

1. Melt butter in large pot over medium heat. Add ham and sauté until browned, about 8 minutes. Using slotted spoon, transfer ham to extra-large bowl.
2. Add onions and next 6 ingredients to drippings in pot. Cover and cook until vegetables begin to brown, stirring often, about 15 minutes; add to ham.
3. Stir all bread into ham mixture; add 2 1/2 cups broth. Season stuffing to taste with salt and pepper; mix in eggs.
4. Preheat oven to 350°F. Generously butter full size hotel pan. Add enough extra broth to stuffing to moisten (1/4 cup to 1/2 cup).
5. Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down. Bake until heated through, about 40 minutes.
6. Uncover and bake until top is slightly crisp and golden, about 20 minutes longer.

