

## **Apple-chestnut cornbread stuffing**

### Chestnuts

20 chestnuts

1. Preheat the oven to 300°F with the rack in the centre position.
2. Lay chestnut, flat side down, on a cutting board.
3. Use a sharp or serrated knife to cut an 'X' on the round side (be sure to pierce the shell, or the chestnut will explode when being roasted).
4. Prepare the rest of the chestnuts the same way.
5. Place the chestnuts, cut side up, in a baking sheet or roasting pan, and add ½" of hot water to the bottom of the pan.
6. Roast the chestnuts for 25–30 min, until the cut sides peel back and look dry.
7. Remove the pan from the oven.
8. When the chestnuts have cooled just enough to handle, peel off the shells (they peel easier the hotter they are).
9. Trim off the brown skin under the shell using a sharp knife if the skin does not come off with the shell.
10. Chop into ½" pieces.



### Cornbread

¾ c all-purpose flour

¾ c medium-grind yellow cornmeal

2 tsp baking powder

½ tsp baking soda

½ tsp salt

¾ c sour cream

2 extra-large eggs

4 tbsp unsalted butter (melted)

Optional: if using this recipe for cornbread as a side and not for making stuffing, add ¼ c of brown sugar to the batter with the dry ingredients.

1. Preheat the oven to 400°F with the rack in the centre position.
2. In a medium mixing bowl, stir together flour, cornmeal, baking powder, baking soda, and salt.
3. In a separate bowl, mix together sour cream, eggs, and melted butter.
4. Mix wet and dry ingredients and stir until no flour nor large lumps are visible (don't over mix or the cornbread will be tough\_
5. Grease an 8" square baking pan.

6. Pour the batter into the prepared baking pan and bake for 20–25 minutes (until a cake tester or toothpick comes out clean the cornbread has turned a golden brown and is just beginning to pull away from the sides of the pan).
7. Remove from the oven and allow to cool before unmolding.

### Stuffing

- ½ c unsalted butter
- 1½ c finely chopped onion
- 1 c finely chopped celery
- 2 tart apples (peeled, forred, and chopped into ½" chunks)
- 1½ tsp dried sage
- 1 tsp dried thyme
- 1 tsp salt
- 2 c broth/stock
- 1 cornbread recipe
- 20 roasted chestnuts

Serves 10-12 (less if not served with other side dishes)

1. Preheat the oven to 350°F with the rack in the centre position.
2. Break cornbread into 1" pieces and scatter the pieces on a baking sheet or large roasting pan. Place the sheet into the oven for about 20 min, stirring one or twice, until toasted and dry. Allow cornbread to cool.
3. Melt the butter in a large skillet over medium-high heat. Add the onion and celery, stirring occasionally and cooking until the vegetables are soft.
4. Add the apples, sage, thyme, and salt to the onion and celery mix, and cook for another three minutes, stirring occasionally, until the apples begin to soften.
5. Turn the cooked vegetable and apple mix into a large bowl, add the toasted cornbread, the broth/stock, and the chestnuts. Still gently until well mixed.

The stuffing is ready to be used to stuff the bird, or the stuffing can be cooked in a separate dish using the following directions.

6. Butter a 2½ quart baking dish, spoon the stuffing mixture into the baking dish, and spread evenly in the bottom of the dish.
7. Cover with aluminum foil and bake at 350°F for 25–30 min.
8. Uncover the stuffing, and cook uncovered for a further 15 min.

### Notes

1. Chestnuts are perishable, even when stored in the refrigerator, so prepare them no more than two days in advance, or freeze them after preparing for longer storage.
2. As chestnuts are perishable, consider purchasing a few extra chestnuts incase you have some that have gone bad.

3. The cornbread can be made up to three days in advance.
4. The unbaked stuffing can be made up a day ahead and stored in the refrigerator (covered). Bake just before serving.