

Cornbread Stuffing

Serves 8 as a side dish

Ingredients:

1 Batch **Wellness Forum Health's Cornbread Mix** prepared according to package instructions
2 loaves crusty whole grain bread
1 Large onion, diced
5 stalks celery, diced
1/2 bunch parsley, chopped
6 cups vegetable broth, more if needed for moisture
1/2 teaspoon dried basil
1/2 teaspoon ground thyme
1 Tablespoon fresh rosemary, finely minced
salt and pepper

Instructions:

- Cut all the bread into 1-inch cubes and lay them out on sheet pans.
- Cover with a dish towel and let them dry out for 24-48 hours until they're dry and crisp.
- Sauté the onions and celery in a large saucepan over medium heat for 7 to 8 minutes until the onions start to brown and turn translucent.
- Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking.
- Add the broth, parsley, rosemary, basil, thyme, salt, and pepper and stir.
- Put all the bread cubes in a large bowl and pour the broth mixture over them, tossing as you go until the dressing is as moist as you like it.
- Taste and add more seasonings as needed.
- Pour the dressing into a large casserole pan and bake for 20 to 30 minutes at 375 degrees until golden and crisp on top.