



SMOKED CHICKEN-TOASTED PECAN CORNBREAD STUFFING

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Holiday, Stuffings, Thanksgiving

Difficulty: Easy **Servings:** 8 **Source:** CHEF KENT RATHBUN

INGREDIENTS

FOR THE CUSTARD

- 3 cups chicken stock
- 1/2 cup heavy cream
- 6 ounces whole butter cubed
- 5 whole eggs

FOR THE ASSEMBLY

- 3 tablespoons whole butter cubed
- 1 cup yellow onion peeled and diced small
- 1 tablespoon garlic cloves peeled and minced
- 5 cups cornbread diced large, 1" x 1"
- 4 cups sourdough bread diced large, 1" x 1"
- 3 tablespoon sage leaves chiffonade
- 1 bunch scallions sliced thin, green part only
- 3 tablespoons Italian parsley leaves chopped fine
- 1 1/2 cups smoked chicken hand torn in small shreds
- 1/2 cup pecan pieces lightly toasted
- 3 cups custard mix from above
- 2 tablespoons cracked black pepper
- 2 tablespoons kosher salt

DIRECTIONS

FOR THE CUSTARD

1. In a medium sauce pot, add chicken stock, heavy cream and butter and bring to a boil.
2. Remove from heat and let cool to room temperature
5. Whisk in eggs until incorporated.
6. Set aside.

FOR THE ASSEMBLY

1. In a sauce pan on medium heat, add butter and sauté onions and garlic until caramelized. Remove from heat.
2. In a large mixing bowl, gently fold together remaining ingredients and custard from above until incorporated (try not to break up the bread).
3. Place in a greased baking pan.
4. Bake at 325 degrees for 35 minutes or until top is golden brown and serve.

NOTES

Great for all types of holiday dinners.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.

3. Cover with aluminum foil.
4. Bake for 25-28 minutes or until warm in the center.
5. Remove aluminum foil for last 10 minutes of cooking time to allow stuffing to get golden brown.
6. If your oven is full of a lot of different products cooking times may vary.
7. Once stuffing is hot, transfer from baking container to serving bowl of your choice.
8. Suggested garnish is fresh sage (not included).

Allow the cornbread and sourdough bread to sit out overnight.