

Blueberry Cornbread Stuffing

Servings: 8

Prep Time: 20 minutes

Cook Time: 50 minutes



INGREDIENTS

- 4 slices bacon, chopped
- 1/4 cup butter, divided
- 2 stalks celery, diced
- 1 jalapeño pepper, seeded and diced
- 1 large onion, diced
- 1 red bell pepper, diced
- 2 tablespoons fresh thyme, finely chopped
- 1 tablespoon Cajun seasoning
- 8 cups crumbled cornbread (day-old)
- 3/4 cup chicken broth
- 1/4 cup fresh parsley, finely chopped
- 1 cup blueberries

INSTRUCTIONS

- 1 Preheat oven to 350°F. Grease a 13 x 9-inch baking dish.
- 2 In a medium skillet over medium heat, cook bacon, stirring occasionally, for 4 to 5 minutes or until crispy around edges.
- 3 Stir in 2 tablespoons of butter, celery, jalapeño, onion, red pepper, thyme and Cajun seasoning. Cook, stirring occasionally, for 5 to 8 minutes or until vegetables are tender.
- 4 In a large bowl, toss together cornbread, bacon mixture, broth and parsley. Cornbread mixture should be moist but not soggy; if needed, stir in 1 to 2 tablespoons water. Fold in blueberries. Transfer to prepared dish. Dot with remaining butter.
- 5 Bake for 30 to 40 minutes or until stuffing is golden brown and heated in the center. Let stand for 5 minutes before serving.

About This Recipe

Blueberry Cornbread Stuffing
liven's up every table – whether it's actually Thanksgiving or you're just enjoying the taste of fall. This twist on traditional stuffing combines zesty Cajun flavor, smoky bacon and sweet blueberries for a fresh pop. You'll love the texture of this stuffing, too – it's moist, but with a crispy top for a little crunch. Try this delicious dish to give your entire meal a boost of blue!



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