## RecipesCh@ se

## Cornbread, Sausage, and Pecan Stuffing

Yield: 4 min Total Time: 80 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/southern-italian-sausage-stuffing-recipe">https://www.recipeschoose.com/recipes/southern-italian-sausage-stuffing-recipe</a>

## **Ingredients:**

- cornbread
- 1 1/2 cups yellow cornmeal coarse
- 2 tablespoons sugar
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 1/4 cups buttermilk
- 1/2 cup sour cream
- 2 eggs
- 1 stick butter
- 1 tablespoon olive oil
- 1 onion large, diced
- 1 pound sweet Italian sausage
- cornbread
- 1 cup chopped pecans toasted and
- 1/2 cup chopped parsley
- 1 lemon
- 1 1/2 cups chicken broth
- 1 stick melted butter
- 1 1/4 teaspoons salt
- 1/2 teaspoon freshly ground pepper

## **Nutrition:**

Calories: 1330 calories
Carbohydrate: 91 grams
Cholesterol: 305 milligrams

4. Fat: 94 grams5. Fiber: 8 grams

6. Protein: 38 grams

7. SaturatedFat: 40 grams8. Sodium: 2860 milligrams

9. Sugar: 15 grams

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