

*Try this unusual
and flavorful
stuffing for your
Thanksgiving
Day meal.*



Cornbread, Cherry and Bacon Stuffing

Yields 12 servings

½ cup fat-free milk	2 cups diced celery
2 large eggs	½ cup dried tart cherries
2 (8½-ounce) packages corn muffin mix	1 (15.75-ounce) can fat-free, less-sodium chicken broth
Cooking spray	1 cup chopped fresh parsley
6 bacon slices	1 teaspoon dried thyme
2 cups chopped onion	½ teaspoon salt
2 cups diced carrot	¼ teaspoon black pepper

Preheat oven to 400 degrees F. Combine milk and eggs in a bowl; stir well with a whisk. Stir in muffin mix; let stand 2 minutes. Pour cornbread mixture into a 13 x 9-inch baking dish coated with cooking spray. Bake at 400 degrees F for 20 minutes or until a wooden pick inserted in center comes out clean. Cool and cut into ½-inch cubes. Place cubes on a baking sheet; bake at 400 degrees F for 10 minutes or until golden brown.

Cook the bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan, reserving 1 teaspoon drippings in pan. Crumble the bacon and set aside. Add the onion, carrot and celery to pan, and sauté for 5 minutes over medium-high heat. Stir in the cherries and chicken broth and cook for 5 minutes.

Combine the cornbread cubes, bacon, onion mixture, parsley, thyme, salt and pepper in a large bowl; stir until well blended. Spoon mixture into a 13 x 9-inch baking dish coated with cooking spray. Bake at 400 degrees F for 20 minutes or until thoroughly heated, stirring after 10 minutes.

This recipe is from “The Best of Cooking Light 2.”