

Cornbread Dressing with Andouille Sausage

Ingredients

9½ cups cornbread, cut into 1-inch cubes
7 Tbsp unsalted butter, divided
14 oz andouille sausage, chopped
1½ cups yellow onion, chopped
1¾ cups celery, chopped
1¾ cups chopped bell peppers, any color
2 Tbsp minced garlic
1 Tbsp Creole seasoning
¾ cup Chicago-style mild giardiniera (you can use hot if you like a little kick!)
¼ cup pickled okra, chopped
1½ tsp fresh sage, finely chopped
2¼ tsp fresh thyme, finely chopped
1½ tsp freshly ground black pepper
1½ cups chicken broth
3 extra-large eggs

Method

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

Add the cornbread cubes to a pizza pan; place on the cooking grid and toast until lightly brown and crisp; around 15 to 20 minutes. Remove from the EGG and set aside.

Melt 4 tablespoons butter in a 14-inch cast iron skillet. Add the sausage and cook, stirring occasionally, for about 5 minutes until lightly browned. Remove the sausage from the skillet with a slotted spoon and drain on a paper towel. Add the onion, celery, bell pepper and garlic to the sausage grease and sauté for about 8-10 minutes until the vegetables are softened. Stir in the seasoning, giardiniera, pickled okra, sage, thyme and black pepper. Remove from the EGG and set aside.

In a large bowl, whisk the broth and eggs until well combined. Add the cornbread, sausage and vegetables, stirring gently until the liquid is absorbed. Spoon the mixture back into the skillet; drizzle with the remaining butter.

Place the skillet back in the EGG and bake for 30 minutes until the middle is slightly firm. Serve warm.

