



## NANCY COURSEN'S SAGE, KALE AND CHICKEN APPLES SAUSAGE CORN BREAD DRESSING

### INGREDIENTS:

Black pepper corn bread (recipe follows)  
7 Tbs butter  
3 large celery stalks, chopped  
2 medium onions, chopped  
1 lb fresh chicken apple sausage, casings removed  
5 large kale leaves, center spine removed, slivered (about 5 cups)  
3 tablespoons chopped fresh sage or 1 Tbs dried, crumbled  
 $\frac{3}{4}$  tsp salt  
 $\frac{1}{2}$  tsp pepper  
1 Granny Smith apple diced in  $\frac{1}{2}$  inch pieces  
4 cups  $\frac{1}{2}$  - inch cubes white bread  
 $\frac{3}{4}$  cup chicken stock or canned low-salt broth  
1 egg, beaten to blend.

### INSTRUCTIONS:

Crumble corn bread coarsely onto large cookie sheet. Let stand uncovered at room temperature overnight to dry. Melt butter in heavy large skillet over medium heat. Add celery and onions and cook until tender, stirring frequently, about 10 minutes. Add chicken apple sausage and cook through, crumbling as it cooks, about 10 minutes. Add kale and cook until kale wilts, about 5 minutes. Transfer mixture to large bowl. Mix in sage, salt, pepper and apple. (Can be prepared 1 day ahead. Cover and refrigerate.) Add corn bread crumbs and bread cubes to vegetables. Mix stock with egg in small bowl. Stir into dressing. Bake covered with foil in buttered 13 x 9 inch baking pan at 350 degrees for 30 minutes while the turkey rests.

## BLACK PEPPER CORN BREAD

### INGREDIENTS:

$\frac{3}{4}$  cup all purpose flour  
 $\frac{3}{4}$  cup yellow cornmeal  
1  $\frac{1}{2}$  Tbs sugar  
1 Tbs baking powder  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp pepper  
 $\frac{3}{4}$  cup milk  
1 egg  
2 Tbs butter, melted

### INSTRUCTIONS:

Preheat oven to 400 degrees F. Butter 8-inch square pan with 2-inch-high sides. Mix together first 6 ingredients in large bowl. Mix milk with egg and melted butter in small bowl. Pour milk mixture over dry ingredients and stir just until moistened; do not overmix. Spoon batter into prepared pan. Bake corn bread until light brown and tester inserted into center comes out clean, about 15 minutes. Cool corn bread in pan.