



## Corn Bread Stuffing with Bacon and Greens

Serves 8-10

### Ingredients

14 Tbsp unsalted butter, plus more for brushing (about 2 sticks of butter)

Two 8-inch loaves Corn Bread, cut into 1-inch cubes

1 pound Tuscan kale, stems discarded

1 pound lean thick-cut bacon, sliced crosswise 1/2 inch thick

4 celery stalks, cut into 1/4-inch dice

2 large white onions, diced into 1/4-inch pieces

Pinch of crushed red pepper

Salt & Pepper to taste

2 large eggs

4 cups Low Sodium Chicken Stock

1. Preheat the oven to 350°F. Spread the corn bread cubes on 2 large rimmed baking sheets and bake for about 30 minutes, until golden brown and crisp. Let cool.
2. In a large saucepan of salted boiling water, cook the kale until bright green, approximately 1 minute. Using a slotted spoon, transfer the kale to a colander and drain. Gently pat the kale dry and coarsely chop. Add the bacon to the boiling water and blanch for 1 minute. Drain and pat dry.
3. In a large skillet, melt 8 Tbsp (1 stick) of butter. Add the bacon and cook over medium heat until browned and crispy, about 10 minutes. Using a slotted spoon, transfer the bacon to paper towels to drain. Add the celery, onions and crushed red pepper to the skillet. Season to taste with salt and black pepper. Cover and cook over low heat, stirring occasionally, until the vegetables are softened, about 15 minutes. Transfer the mixture to a large bowl. Add the kale, bacon and corn bread and gently toss to mix. Season with salt and black pepper if needed.
4. In a small saucepan, melt the remaining 6 tablespoons of butter over medium heat. In a medium bowl, lightly beat the eggs until smooth, then gradually beat in the chicken stock. Gently fold the egg mixture into the stuffing, and then fold in the melted butter. Brush 2 large, shallow baking dishes with butter. Spread the stuffing in the prepared baking dishes and cover with foil.
5. Bake the stuffing in the upper third of the oven for 20 minutes. Uncover and bake for another 20 minutes, until hot throughout and crispy on top. Transfer the baking dishes to racks and let the stuffing rest for about 10 minutes before serving.