

Southwest Cornbread Stuffing for 20

8+ cornbread crumbled
6+ cups jalapeno cheddar sourdough (from Schmaltz) cubed
¾ c butter
8 stalks celery sliced thin
2 medium yellow onions diced
4-5 eggs
4 cups chicken broth
2+ cups milk or cream
½ - 1 t cayenne
Salt
Pepper
1 T rubbed sage
1 T dried parsley
1 T dried thyme
1 T dried oregano

Preheat oven to 350°F.

Melt butter over medium heat in a large skillet. Sauté celery and onion until translucent. While this is cooking, toss cornbread and sourdough in a very large bowl. Combine eggs, chicken broth, cream and seasonings in a mixing bowl and blend together with a whisk. Pour egg mixture breads and toss together. The combination should be a little bit soupy but not overmixed.

Butter two 10-12 cup Bundt pans (traditional pan). Put half of the bread mixture in each, tamping down to ensure that there are no air bubbles.

Bake for 40-50 minutes until firm and browned.