



WINDSETFARMS.COM



## pepper & bacon cornbread stuffing

USING WINDSET **GUSTO™** MIXED HOT PEPPER & **MAESTRO™** SWEET BELL PEPPERS

## pepper & bacon cornbread stuffing

This stuffing is equally good as a side dish for baked ham. **Makes 8 cups**

- 1 - 1 lb loaf cornbread, cut into 1/2" cubes
- 1 Windset Farms™ **Gusto™** Mixed Hot Pepper, finely chopped
- 2 red Windset Farms™ **Maestro™** Sweet Bell Peppers, diced
- 4 ribs celery, chopped
- 2 yellow onions, thinly sliced
- 1/2 lb smoked bacon, diced
- 1 Tablespoon of each fresh sage, fresh thyme, Italian parsley, finely chopped
- 1/2 cup chicken stock
- 2 Tablespoons butter, melted
- salt and pepper, to taste

Heat the oven to 325°F. Butter a 2 quart baking dish.

Place the cornbread on a baking sheet and place in the oven for 20 minutes to dry out. In a large skillet, over medium/high heat sauté the bacon until nicely browned. Remove the bacon and sauté the celery and onions in the remaining bacon fat until softened. Add the **Gusto™** Mixed Hot Pepper and **Maestro™** Sweet Bell Peppers and sauté for another 2 minutes. Add the herbs and season to taste with salt. Remove from the heat.

Toss the cornbread with the vegetable mixture and the bacon and season to taste with salt and pepper. Transfer to the buttered baking dish and drizzle with the chicken stock. Bake, uncovered for 30 minutes or until golden brown.



**Executive Chef Dana Reinhardt**



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**RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT**

