

Recipes from **Chef William**



Garlic Cabernet Cornbread Stuffing

- 1 pkg. - 8.5 oz. cornbread mix
- 1 pkg. - 5 oz. cornbread croutons
- 1 egg
- 1 C. diced red onion
- 1 C. diced celery
- 4 Tbsp. Chef William Creations *Garlic Cabernet Hot Sauce*
- 2 Tbsp. butter
- 1-14 oz. can of whole kernel corn, drained with $\frac{1}{4}$ C. liquid retained

Mix cornbread according to the instructions on the box, but add $\frac{1}{4}$ cup of liquid from corn. Add 2 tbs. of *Garlic Cabernet Hot Sauce* with drained corn to the cornbread mix. Blend until all ingredients are well mixed. Bake cornbread according to the directions. When cornbread is cool, coarsely crumble into a mixing bowl along with cornbread croutons. You will have about 12 cups of crumbled cornbread stuffing. Sauté onions and celery in butter until translucent. Add the onions, celery and drizzle the remaining hot sauce on top of the stuffing and gently fold until all ingredients are incorporated. Transfer stuffing to a casserole dish and bake for 20 minutes at 350 degrees F.