Cornbread Dressing

Cornbread

1 1/4 cup cornmeal

1 cup flour

2 Tablespoons sugar

1 1/2 teaspoons baking powder

1 teaspoon kosher salt

1/2 cup butter, melted

1 1/4 cup buttermilk

1 large egg

Dressing

2 Tablespoons butter

1 Tablespoon olive oil

1 pound Italian sausage, casings removed

1 medium onion, finely chopped

3 stalks celery, finely chopped

2 teaspoon fresh thyme leaves

2 teaspoon fresh sage, minced

Kosher salt

black pepper

3/4 cup low-sodium chicken broth

1/4 cup milk

2 large eggs, lightly beaten

Freshly chopped parsley, for garnish

Whisk together cornmeal, flour, sugar, baking powder, and salt.

Whisk together butter, buttermilk, and egg.

Add dry ingredients and stir with a wooden spoon.

Transfer batter to a greased 9" cake pan.

Bake 30 minutes at 375.

Cook sausage in a skillet until browned.

Remove sausage.

Add butter, onion, and celery to skillet and cook until slightly softened, about 5 minutes.

Add thyme and sage, then season with salt and pepper.

Add broth to pan.

Remove from heat and let cool, then transfer to bowl with sausage.

Chop cornbread into 2" pieces.

Add cornbread, milk and eggs to sausage mixture.

Transfer mixture to a greased 9" square baking dish.

Season with salt and pepper.

Bake 30 minutes at 350.