

INGREDIENTS

FOR YOUR

HOLIDAY DISHES



- LOW CARB RECIPE - CORNBREAD STUFFING

INGREDIENTS

- 1 cup almond flour
- 3/4 tsp. baking powder
- 1/2 tsp. salt
- 2 large eggs
- 2 tbsp butter
- 1/4 cup full-fat sour cream
- 10-15 drops OOOFlavors Cornbread
- 5-10 drops OOOFlavors Sucralose or sweetener of your choice
- 1 cup celery
- 1/4 cup salted butter
- 8 ounces cooked ground sausage
- 1 tsp poultry seasoning
- 1/4 cup diced white onion (optional)
- 1/2 tsp thyme
- 1 1/4 cup chicken broth

*Additional options: green onions, finely diced jalapeños, shredded cheddar cheese

DIRECTIONS

1. Preheat oven to 350 degrees.
 2. In a bowl, mix the sour cream, softened butter, eggs, and OOOFlavors Cornbread Flavoring, and OOOFlavors Sucralose.
 3. Add the almond flour, baking powder, salt, and mix again.
 4. Divide the batter amongst 5-6 muffins.
 5. Bake for 20-25 mins. until the edges and top are slightly browned.
 6. Cut your Corn Bread into tiny cubes and place on a baking sheet.
 7. Cook at 300° for 30-40 minutes tossing halfway or until nice and crispy.
 8. Remove from oven and let cool. After cooling place in a plastic bag.
 9. Using a rolling pin beat the bread crumbs to make them into smaller pieces then set to the side.
 10. Add cooked sausage to pan, In the same pan add in 1/4 cup of butter and cook the celery and onion until onions are golden.
 11. Add in your chopped mushrooms and cook until mushrooms are soft.
 12. Add in the chicken stock and seasoning to the pan.
 13. In another large bowl add dry cubed bread and cooked sausage mix. Add in the chicken stock mixture and gently fold the ingredients together.
 14. Add more liquid as needed.
 15. Add to greased baking dish and spread evenly.
 16. Bake covered for 30 minutes. Take off the foil and bake uncovered for an additional 10 minutes.
- (Top should be lightly Golden when ready)

