



Cheese Entrees & Sides

Cooper® Cheese Jalapeño Stuffing



SHRED



Serves: 8

Ingredients

- 6 strips bacon, diced*
- 1 small white onion, chopped
- 3 stalks celery, chopped
- 1 jalapeño pepper, seeds removed, diced
- 4 stems fresh thyme, picked (or 1 teaspoon dried)
- 2 leaves sage, chopped
- 3/4 tablespoon chili powder
- 3 cups chicken broth
- 2 eggs*
- 1 cup Cooper® Sharp White, Yellow or Black Pepper cheese, shredded
- 9 cups toasted bread cubes
- 5 cups crumbled cornbread (any recipe works)
- Cold butter

Directions

1. Preheat oven to 350°F.
2. In a large, deep skillet, sauté diced bacon for 5 minutes. Transfer bacon to paper towels, leaving bacon grease in the skillet.
3. To the skillet with bacon grease, add onion, celery, jalapeño pepper, thyme, and chili powder. Cook for 5 minutes, stirring continuously. Then pour in the chicken broth and simmer for 5 minutes.
4. In a large bowl, mix eggs, Cooper® cheese, and bacon. Add toasted bread cubes, crumbled cornbread, and the hot broth mixture. Gently toss. Spread into a buttered 9×13-inch baking dish. Dot the top with butter or turkey pan drippings. Cover and bake for 30 minutes. Then uncover and bake until golden brown, approximately 20 more minutes.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.