



Bovine and Swine Andouille Cornbread Stuffing with Huckleberries

Gavin Fine | Nov. 21, 2019 at 11:13 AM



COOK TIME: 30 minutes

PREP TIME: 30 minutes

SERVINGS: 6 to 8

This recipe represents some of the iconic flavors of Wyoming: amazing meats hand-made in Jackson Hole, Wyoming, fresh huckleberries (like miniature wild blueberries) that are native to the area and local craft beer.

Technique Tip: Cover with aluminum foil while baking to avoid over browning of bread, if needed.

Swap Option: If huckleberries are hard to come by in your area, blueberries (wild blueberries if possible) make a good substitute. If using blueberries, cut into halves before heating in pan.

Ingredients

- 1 pound bovine and swine andouille sausage
- 1 yellow
- 5 stalks
- 1 poblano pepper, diced
- 1/4 pound butter
- 1 tablespoon garlic, minced
- 1 can cream ale, preferably Roadhouse Brewing Co. Family Vacation
- 6 cups day-old bread, diced
- 6 cups day-old cornbread, diced
- 1/4 cup fresh thyme, chopped
- 2 eggs
- 4 cups chicken stock
- 1 cup huckleberries
- 2 teaspoons sugar
- Pinch salt
- Pinch lemon zest

Preparation

1. Sweat the onion, celery, poblano, sausage, butter and garlic. Deglaze the pan with the beer.
2. Take the onion/sausage mixture and add to a large bowl with the bread, thyme, eggs and chicken stock. Mix roughly and place in a casserole dish. Bake for 20 to 30 minutes in a 350°F oven. Cover with aluminum foil while baking to avoid over browning of bread, if needed.
3. While the stuffing is cooking, put huckleberries in a sauté pan with sugar, salt, lemon zest and a tablespoon of water. Warm huckleberry mixture over the stove, just until a bit of juice is released from the berries. Remove stuffing from the oven and lightly top with warm huckleberries and the juice from the pan. Serve.