



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Cornbread Dressing with Roasted Root Vegetables (adapted from Bon Appétit via epicurious)

Serves 6

6 ounces shallots, peeled, halved if small, quartered if large
8 ounces carrots, sliced ¼-inch thick on the diagonal
8 ounces parsnips, sliced ¼-inch thick on diagonal
8 ounces rutabaga, cut into ½-inch cubes
salt and pepper
olive oil
4 large garlic cloves, unpeeled
1 tablespoon fresh thyme
1 tablespoon chopped fresh rosemary
2 teaspoons minced fresh sage
2 cups ½-inch cubes of cornbread
2 large eggs, lightly beaten
2 tablespoons unsalted butter, melted
1 cup low-salt chicken broth (or Golden Turkey Stock)

1. Preheat the oven to 425 degrees. Spread the shallots, carrots, parsnips, and rutabaga in a single layer on a rimmed baking sheet. Season with a generous sprinkling of salt and pepper and drizzle with just enough olive oil to coat. Roast for about 45 minutes, stirring every 15 minutes, until the vegetables are soft and browned around the edges. Add the garlic during last 15 minutes. Set the roasted garlic aside; transfer the other vegetables to a large bowl.
2. Spread the cornbread cubes over the now-empty baking sheet. Bake until dry, 10-15 minutes, stirring about halfway through the cooking time.
3. Spray a baking dish with nonstick spray. Mince the garlic; add it to the vegetables along with the herbs and cornbread cubes. In a medium bowl, whisk the eggs, then whisk in the broth and butter; pour the egg mixture over the vegetable mixture and gently fold to combine.
4. Transfer the mixture to the prepared baking dish. Cover the pan with foil; bake until heated through, about 30 minutes. Uncover and bake until browned and crisp, about 15 minutes longer.