



Kamala's Cornbread Dressing Recipe

Ingredients

- 2 8 ounce packages of cornbread mix** (I like the good, old fashioned mix. I'm not going to do product placement here, but the name starts with a "J"!)
- 1 Pound spicy pork sausage** (I recommend hot Italian sausage.)
- 2 Onions, chopped** (My husband Doug helps me with this part, as long as he gets to wear his onion goggles.)
- 2 Apples, cored and chopped** (Don't forget to buy local — now is a great time for California apples!)
- 4 Celery stalks, diced**
- ¾ Cup of chicken broth** (This should be homemade if possible. The broth I make after I roast a chicken for my family is perfect for dressing, and makes great matzo ball and tortilla soup — recipes I'll have to share with you in the future!)
- ¼ Cup unsalted butter**, melted
- ¼ Cup fresh parsley**, chopped
- 2 Teaspoons sage**
- ½ Teaspoon thyme**
- ½ Teaspoon rosemary** (Note: I grow sage, thyme, and rosemary in my backyard and use that. If you have access to fresh herbs, chop them and double the amount.)

Salt and pepper to taste

**Enjoy and share with
Kamala on social media!**

X: @KamalaHarris | Instagram: @KamalaHarris

Directions

- Bake your cornbread according to the instructions on the package. This can be done the day before. Once it's cooled, crumble it.
- Take sausage out of its casing, crumble it, and brown it in a little oil. When it's cooked, use a slotted spoon to remove it from the pan and set it aside.
- Sauté the vegetables and apples in remaining oil. Cooking these in the same pan not only saves water, but helps us stick to my Uncle Freddie's rule: wash every dish immediately after you use it!
- Mix that with the sausage, cornbread crumbs, melted butter, herbs, and chicken broth.
- Put the mixture in a baking dish and bake at 375°F for about 40 minutes.

**HARRIS
WALZ**

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