

BIG MAMA'S CORNBREAD STUFFING

from Paul Wackym, White Rock area resident and founder and owner of Wackym's Kitchen Cookies

Wackym's great-grandmother, "Big Mama", taught this recipe to his grandmother, who taught it to his mother when she was a child in South Carolina.

"Mom taught it to me and said, 'It is just the way to do it.'" Wackym says the recipe is not as complicated to make as you might think, and it can be modified to suit your taste.

"It can be baked in a pan rather than stuffed in the cavity of the turkey," he says. "We now make it with vegetable stock for the vegetarians — that's how we make it at home to eat along with Tofurkey."

TURKEY STOCK:

🍴 Bag of giblets from turkey

Wackym's note: *Don't accidentally leave these in the carcass of the bird like my English friend did on his first attempt to bake a Thanksgiving turkey*

🍴 4 qt water

🍴 2 bay leaves

🍴 ½ tsp salt

🍴 ½ tsp black pepper

🍴 ½ tsp cracked red pepper

🍴 1 clove garlic

🍴 onion skins and celery tops (from stuffing)

- Throw all ingredients into a large pot, and put to simmer on the back burner; check after a couple of hours. The meat should fall off the neck bone. Strain and separate out the fat. Hold the turkey bits and extra stock for giblet gravy.

CORNBREAD:

🍴 2 tsp canola oil

🍴 1 tsp sugar

🍴 2 eggs

🍴 1 c whole milk soured with 1 Tbsp white vinegar (set aside for 20 minutes)

🍴 1 tsp baking soda

🍴 2 tsp dried parsley

🍴 1 tsp dried marjoram

🍴 ¼ tsp powdered garlic

🍴 ¼ tsp sage

🍴 ½ tsp salt

🍴 ½ cup flour

🍴 1½ cup yellow cornmeal

- Pre-heat oven to 375 degrees. Add 1 tsp canola oil to a 12-inch cast iron skillet, and place in oven. Mix the oil, sugar, eggs and milk. Add the soda, spices, flour and cornmeal. Pour into the hot cast iron skillet, and bake 20 minutes until golden brown.

STUFFING:

🍴 ¼ lb butter

🍴 4 stalks celery, chopped fine

🍴 2 medium yellow onions, chopped fine

🍴 cornbread, crumbled

🍴 2 boiled eggs, chopped fine

🍴 1½ c cooked grits

🍴 1 large raw egg, beaten

🍴 turkey stock

- Sauté the celery and onion in butter until very limp in a large and deep pan.
- Add the cornbread, boiled eggs, grits and mix.
- Add the raw egg and enough stock to moisten.
- Stuff in the cavity of a turkey, and bake immediately until 165 degrees internal temperature of the stuffing has been reached, and the turkey is done. If baking in a 9x13 pan, bake until firm and golden brown.
- Serve with copious amounts of gravy and a dollop of homemade cranberry sauce, followed by a piece or two of pie and a nap.

Tip: *Wackym likes to make cornbread the night before. After it cools, break it into small pieces, and place it back into the oven. Let it dry out overnight.*