



## Sausage Cornbread Dressing Cups

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Yield: 32 servings

*These are just the right portion size, everyone gets the favored crusty edge, and they take up less room in the fridge or freezer by placing them in the zip-top bag. I've even made them in the mini muffin size for snacks or appetizer parties.*

**Shortcut:** I like to make a double batch of biscuits (frozen or from scratch) a few weeks before the holiday and freeze half for this recipe and eat the other half for breakfast.

Same goes for the cornbread. I double the recipe on the cornbread mix bag (4 cups cornmeal mix) and bake in a 10-inch cast iron skillet. We eat half with soup that day and freeze the other half for the upcoming holiday dressing.

### Ingredients:

1/2 (16-oz) package breakfast sausage

3 tablespoons butter

2 cups chopped onion (about 1 medium)

1 1/2 cups chopped celery (4 large stalks)

2 cloves garlic, minced or 1/4 teaspoon garlic powder

4 large eggs

1 (32-oz) container chicken broth (4 cups)

5 1/2 cups crumbled cornbread [Made from 2 (6-oz) Jiffy packages or 1 recipe cornbread from Martha White or White Lily cornbread mix using 2 cups cornmeal mix]

3 cups crumbled biscuits [Made from 6 frozen biscuits, 6 homemade biscuits, or 1 (5.5-oz) can refrigerated buttermilk biscuits]

1 teaspoon ground sage or 1 1/2 teaspoons rubbed sage

1/2 teaspoon salt

3/4 teaspoon freshly ground black pepper

### Directions:

1. Preheat oven to 350°.

Cook sausage until browned in a large skillet over medium heat, stirring often to crumble; drain reserving 1 tablespoon drippings in the pan. Add butter to pan and melt over medium heat.

2. Cook onion, celery, and garlic in butter and drippings over medium-high heat 8 minutes or until almost tender, stirring occasionally.
3. To save a bowl, lightly beat eggs directly in a large bowl. Whisk in chicken broth. Add crumbled cornbread and biscuits and onion mixture with drippings. Sprinkle with sage, salt, and pepper then stir with a large spoon, coating all the cornbread and biscuits.
4. Spoon 1/3 cup dressing mixture into each of 32 muffin cups that have been coated with cooking spray or greased. If you don't have this many on hand, they can be baked in batches. Bake for 30 minutes or until lightly browned on the top and set in the middle.
5. Let cool 5 minutes in pan. With a table knife, loosen around edges of pan and remove to a serving platter.

**Notes:**

\*Of course, you can bake the mixture in a 13x9-inch baking dish at 350° for 45 to 50 minutes, if you'd rather.

\*Jiffy brand cornbread mix tends to be on the sweet side.

\*Torn French bread from the day old shelf at the bakery can be substituted for biscuits.

\*I usually fry the entire package of sausage and freeze the remaining half or serve sausage stirred into scrambled eggs for breakfast the next day.

\*Leave the celery leaves on while chopping. They add so much flavor!

\*Sausage can be omitted if you want traditional cornbread dressing. Just use 4 tablespoons butter to cook onion mixture.

\*Make Ahead: Cool dressing cups completely and place on baking sheets. Freeze 1 hour or until firm. Place frozen dressing cups in a zip-top bag and freeze until ready to serve. To reheat, place thawed dressing cups on foil-lined baking sheets and bake at 375° for 15 minutes or until thoroughly heated and edges are slightly crispy.