

# Wild Blueberry Cornbread Stuffing

*Wild blueberries offer rich color and taste heavenly alongside herbs like sage and thyme.*

## Ingredients:

1 loaf cornbread  
1/4 cup butter  
1 tsp salt  
1 large onion chopped  
2 celery stalks chopped

2 carrots chopped  
1 1/2 cup vegetable or chicken stock  
2 cups wild frozen blueberries  
1/4 cup fresh parsley chopped  
1/4 tsp pepper

## Directions:

In large non-stick skillet, melt butter over medium heat and cook onion, celery, carrots, garlic, sage and thyme for about eight minutes or until softened.

Add cornbread and stir to combine and cook for two minutes to toast bread slightly.

Drizzle with enough of the stock to moisten.

Stir in blueberries, parsley, salt and pepper.

Scrape into shallow casserole dish.

Cover and bake in preheated 325 F (160 C) oven for 20 minutes.

Uncover and bake for 10 minutes or until golden and crisp.



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