



Cornbread and Gorgonzola Dressing

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



347 kcal

BREAD

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 12 ounces similar bread french cut into 1/2-in. cubes
- ☐ 0.3 cup butter
- ☐ 0.5 cup cornmeal
- ☐ 4 ounces porcini mushrooms dried
- ☐ 8 large eggs
- ☐ 1.5 cups flour
- ☐ 4 sage leaves fresh minced

- ☐ 3 cloves garlic minced
- ☐ 10 ounce gorgonzola dolce cheese
- ☐ 2 leeks light white green rinsed halved lengthwise thinly sliced well
- ☐ 5.3 cups milk
- ☐ 1.5 teaspoons salt
- ☐ 2 shallots minced
- ☐ 0.3 cup sugar

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ toothpicks
- ☐ slotted spoon
- ☐ cutting board

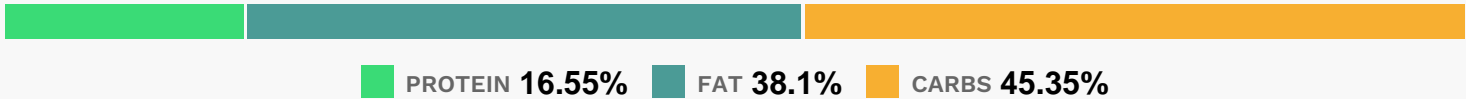
Directions

- ☐ Preheat oven to 35
- ☐ Butter two 9- by 13-in. baking dishes. Set aside. In a small saucepan over low heat, melt 1/3 cup butter. Set aside and cool slightly.
- ☐ In a large bowl, combine flour, cornmeal, sugar, baking powder, and 1/2 tsp. salt. Stir in 1 1/4 cups milk, 2 eggs, and melted butter.
- ☐ Pour batter into a buttered baking dish and bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes.
- ☐ Let cool and then cut cornbread into bite-size pieces.
- ☐ Meanwhile, in a small bowl, soak porcini in 1 3/4 cups hot water for 15 minutes. With a slotted spoon, transfer porcini to a cutting board and roughly chop. Reserve porcini and soaking

liquid.

- ☐ Melt remaining 1/4 cup butter in a large frying pan over medium-high heat.
- ☐ Add leeks, garlic, shallots, porcini, sage, and remaining 1 tsp. salt. Cook, stirring, until leeks and shallots are soft, about 5 minutes. Carefully pour in porcini liquid, leaving behind any grit at the bottom of the bowl.
- ☐ In a very large bowl, whisk together remaining 4 cups milk and 6 eggs. Stir in leek mixture.
- ☐ Add baguette cubes and stir.
- ☐ Add cornbread cubes and fold gently to mix.
- ☐ Transfer to second buttered baking dish and break gorgonzola into small pieces while scattering over the top.
- ☐ Bake until set, about 40 minutes.
- ☐ Let sit 5 to 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:37.07, Glycemic Load:22.39, Inflammation Score:-6, Nutrition Score:16.787826175275%

Flavonoids

Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 347.12kcal (17.36%), Fat: 14.9g (22.93%), Saturated Fat: 8.22g (51.37%), Carbohydrates: 39.93g (13.31%), Net Carbohydrates: 37.55g (13.65%), Sugar: 10.13g (11.25%), Cholesterol: 126.06mg (42.02%), Sodium: 729.7mg (31.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.56g (29.13%), Selenium: 25.69µg (36.7%), Vitamin B2: 0.54mg (31.92%), Phosphorus: 290.13mg (29.01%), Calcium: 274.11mg (27.41%), Vitamin B5: 2.72mg (27.24%), Copper: 0.5mg (25.11%), Vitamin B1: 0.35mg (23.27%), Folate: 87.31µg (21.83%), Manganese: 0.39mg (19.61%), Vitamin B3: 3.18mg (15.89%), Vitamin B12: 0.88µg (14.65%), Vitamin B6: 0.29mg (14.51%), Zinc: 2.16mg (14.4%), Vitamin A: 703.7IU (14.07%), Iron: 2.51mg (13.93%), Vitamin D: 1.75µg (11.64%), Potassium: 396.26mg (11.32%), Magnesium: 44.97mg (11.24%), Fiber: 2.38g (9.52%), Vitamin K: 6.53µg (6.22%), Vitamin E: 0.63mg (4.2%), Vitamin C: 2.01mg (2.43%)