

Butternut Squash Stuffing Muffins

Recipe By Elizabeth Kurtz



Cooking and Prep:  2 h

Serves:  12

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Chanukah

Source: Aish.com

Thankgivvukah, have you heard of it? For those of you who are still in the dark (there is already a Facebook and Twitter account for Thankgivvukah, t-shirts for sale in NYC, and lots of time off for the kids), it's Thursday, November 28, 2013, when for the first time in my lifetime, maybe ever, the first day of Hanukkah and Thanksgiving fall on the same day. How fun is that? All those thanks can be directed to family, friends and also to the Maccabees. I'm ecstatic about it. It means one great meal and party and lots of happy people together. In the Thankgivvukah spirit, I wanted to share recipes that combine fabulous fall flavors plus Hanukkah and Thanksgiving.

These muffins are an easy and pretty way to serve stuffing. They have great Thanksgiving traditional flavors like butternut squash, sage and cornbread and I added some Jewish deli to it to Hanukkah it up. Kielbasa or salami give it extra heartiness too.

Ingredients (14)

Butternut Squash Stuffing Muffins

- 1 2-lb. butternut squash, halved lengthwise and seeded
- vegetable oil, for rubbing
- 1 tablespoon canola oil
- kosher salt
- freshly ground **Gefen Pepper**
- 1 pound prepared cornbread, cut into 1-inch cubes (You can use a mix, make homemade cornbread, or use a store-bought cornbread or cornbread muffins)
- 1/2 pound Italian kosher sausage or salami, cut into 1-inch pieces
- 1 medium red onion, diced
- 1 rib celery, cut into 1/4-inch dice
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1/4 cup sage, chopped
- 2 teaspoons sugar
- 2 large eggs
- 1/2 cup chicken stock or **Empire Chicken Broth**

Start Cooking

Make the Muffins

1. Preheat the oven to 350 degrees Fahrenheit. Arrange the squash halves cut sides up on a large rimmed baking sheet and rub with oil. Season with salt and pepper and turn the squash cut-sides down. Roast for about one hour, or until tender. Let cool slightly.
2. Increase the oven temperature to 375 degrees Fahrenheit. Spread the cornbread cubes on a large baking sheet and bake for about 20 minutes, until toasted. Let cool completely. Leave the oven on.
3. In a medium skillet, cook the sausage over moderate heat until browned. Transfer the sausage to a paper- towel-lined plate. Heat the fat in the skillet plus one tablespoon oil. Add the red onion and cook over moderate heat until softened, about four minutes. Add the

celery, garlic and sage and cook, stirring occasionally, until the celery is softened, about four minutes. Stir in the sausage.

4. Peel the roasted squash. Transfer three cups of the squash to a food processor, add the sugar and puree until smooth. Season the mixture with salt, add the eggs and process until incorporated. Add the chicken stock and process again.
5. In a large bowl, combine the toasted corn bread with the squash puree and let stand for five minutes. Stir lightly, add the onion-kosher sausage mixture and one teaspoon of salt and stir again.
6. Generously grease a 12-cup muffin tin. Mound the stuffing in the prepared muffin cups. Wrap any extra stuffing in a piece of heavy-duty foil.
7. Bake the muffins and any extra foil-wrapped stuffing in the upper third of the oven for about 40 minutes, until crisp on top and heated through. Unmold the stuffing muffins and serve hot.

About

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