CORNBREAD DRESSING WITH SMOKED BACON AND PECANS

INGREDIENTS :

1/2 cup pecan halves
4 ounces applewood-smoked bacon, cut into 1/4-inch pieces
1 cup diced onions
1 cup diced carrots
1 cup diced celery
4 green onions, chopped
Classic Cornbread, crumbled (about 6 1/2 cups)
1/4 cup chopped fresh flat-leaf parsley
2 tsp chopped fresh thyme
2 tsp chopped fresh marjoram
6 tbsp butter, melted
3/4 cup chicken broth
3/4 tsp salt
1/2 tsp pepper

DIRECTIONS:

1. Preheat oven to 325°.
2. Bake pecans in a single layer in a shallow pan 10 minutes or until toasted and fragrant, stirring halfway through. Remove from oven. Increase oven temperature to 375°.
3. Cook bacon in a Dutch oven over medium heat 5 to 6 minutes. (Do not crisp.) Remove bacon, and drain on paper towels, reserving drippings in Dutch oven. Sauté diced onion and next 2 ingredients in hot drippings 8 minutes or until tender. Stir in green onions; sauté 1 minute. Remove from heat.
4. Add bacon, cornbread, and next 3 ingredients. Stir together melted butter and broth, and stir into cornbread mixture. Add salt and pepper. Fold in pecans. Spoon dressing into a buttered, shallow 2-qt. baking dish; cover with aluminum foil.
5. Bake, covered, at 375° for 25 minutes. Remove from oven, and uncover. Transfer oven rack to highest position. Bake dressing, uncovered, 12 minutes or until top is crusty.