



## Southern-Style Cornbread Dressing Recipe

### **INGREDIENTS:**

1 pan **prepared** self-rising cornbread

*NOTE: Follow instructions on back of yellow cornmeal package*

*NOTE: Do NOT add sugar nor use mixes containing sugar.*

10 slices **white** bread – toasted

*NOTE: Do NOT use wheat or multigrain breads.*

1 extra-large chopped onion

6-8 stalks chopped celery

1 stick butter or margarine

6 cups chicken broth, pan drippings or prepared bouillon(divided)

*NOTE: Do NOT use broth from smoked turkey.*

2 TBLS Southern-Style Cornbread Dressing Seasoning

2 eggs (*optional*)

### **INSTRUCTIONS:**

1. Crumble cornbread and toasted white bread into large bowl.
2. Simmer butter, 4 cups of broth, Southern-Style Cornbread Dressing Seasoning, and chopped vegetables in pan until tender.
3. Slowly pour and stir simmered mixture into bread crumbs mixture.
4. Add remaining 2 cups broth as needed.
5. To increase sage seasoning flavor to taste, add up to ½ TBLS. additional Southern-Style Cornbread Dressing Seasoning.
6. Mix well and put into one 9"x13" pan OR two 8x8 greased pans.
7. Bake on middle shelf at 350 degrees for approximately 45 minutes or until brown on top.