

SOUTHERN CORNBREAD DRESSING

INGREDIENTS:

1 FAMILY-SIZE PAN OF CORNBREAD

1 ONION, DICED

1/2 CUP BUTTER

1 CAN CREAM OF CHICKEN SOUP

1/2 TEASPOON POULTRY SEASONING

1 LB SAUSAGE

3-4 CELERY STALKS, DICED (ABOUT 2 CUPS)

2 CUPS CHICKEN BROTH

1/2 TEASPOON SALT

CRUMBLE CORN BREAD INTO SMALL PIECES THEN ADD TO A LARGE MIXING BOWL, SET ASIDE.

COOK AND CRUMBLE SAUSAGE UNTIL COOKED THROUGH AND NICELY BROWNED. DRAIN FAT THEN ADD SAUSAGE TO THE BOWL OF CORNBREAD. DO NOT STIR YET.

SAUTE ONION AND CELERY IN BUTTER FOR 4-5 MINUTES OR UNTIL ONION IS SEMI-TRANSLUCENT. ADD VEGGIES AND BUTTER TO THE BOWL OF CORNBREAD. DO NOT STIR YET.

COMBINE CHICKEN BROTH, CREAM OF CHICKEN SOUP, SALT AND POULTRY SEASONING IN A MIXING BOWL AND WHISK TOGETHER UNTIL SMOOTH. POUR BROTH MIXTURE INTO BOWL WITH CORNBREAD MIXTURE AND GENTLY STIR AND FOLD UNTIL WELL COMBINED.

SPRAY A 2-QUART BAKING DISH WITH COOKING SPRAY THEN SPOON CORNBREAD MIXTURE INTO DISH.

BAKE, UNCOVERED, AT 350 DEGREES OR UNTIL LIGHTLY BROWNED AND HEATED THROUGH.

