



HOMESTEAD CORNBREAD DRESSING

INGREDIENTS

- 1 recipe of homestead yellow cornbread
- 1 cup chopped onion
- 1 cup chopped celery
- 1/3 cup butter or margarine
- 2 eggs (beaten)
- 1 teaspoon sage
- ½ teaspoon black pepper
- 1 teaspoon poultry seasoning
- 3 cups chicken or turkey stock or canned broth

DIRECTIONS

1. Bake homestead cornbread as directed; crumble when cool in a 2-quart bowl.
2. Lightly brown 1 cup chopped onions, 1 cup chopped celery in 1/3 cup margarine or butter.
3. Add 2 beaten eggs, 1 teaspoon of sage, ½ teaspoon of black pepper, 1 teaspoon poultry seasoning to the crumbled cornbread plus the lightly browned onions and celery.
4. Add 3 cups of chicken or turkey stock or canned broth.
5. Stir and pour into a well-greased pan (11x7x2 inch square).
6. Bake at 350 °F for 30 minutes, or browned to your liking.