



Cornbread Dressing

INGREDIENTS

Cornbread - 2, 10 inch pans; crumbled
Biscuits - about 5, crumbled
Onion - 1 cup, chopped
Celery - 1 cup, chopped
Bell Pepper - 1 cup, chopped
All Purpose Flour - 1/4 cup
Eggs - 3
Chicken or Turkey Stock
half & half - 1/2 cup
Celery Salt - 1 tsp
Pepper - about 1 tsp
Sage - 2 tsp
Granulated Garlic - 1/4 tsp

DIRECTIONS

Combine cornbread, biscuits, celery salt, pepper, sage, and granulated garlic in a large bowl.

Saute onion, celery, and bell pepper in some butter or olive oil. Once vegetables are translucent, add about 1/4 cup all purpose flour and cook for about 2 minutes (until flour is absorbed and cooked a little, but not browned). Add 2 cups stock and stir. Once this mixture has thickened, add another cup of stock.

Add vegetable mixture to the cornbread mixture and combine well. Add another cup of stock. Taste to check seasoning and adjust if needed. Add beaten eggs and combine well. Add 1/2 cup half & half. If mixture is too dry, add more stock. Do not add so much liquid that the mixture becomes runny.

Pour dressing into a 9x13 pan. Refrigerate or freeze after the mixture has cooled.

Thaw completely on the day you will be serving. Heat oven to 350°. Bake until dressing has browned on top and is your desired level of dryness. (I stir it every 15 minutes or so while it's cooking so it won't get too dense.)