

Southern Cornbread Stuffing

Recipe courtesy of *Paula Deen*

momlogic.com

Ingredients:

Corn bread

7 slices oven dried white bread

1 sleeve saltine crackers

2 cups celery, chopped

1 large onion, chopped

8 tablespoons butter

7 cups stock, reserved from hen

1 teaspoon salt

1 teaspoon sage (optional)

1 tablespoon poultry seasoning (optional)

5 eggs, beaten

Preheat oven to 350 degrees.

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Directions:

In a large bowl, combine crumbled corn bread, dried white bread slices, and saltines, and mix together and set aside.

In a large skillet, sauté the chopped celery and onion in butter until transparent, approximately 5 to 10 minutes. Pour sautéed mixture over corn bread mixture. Add the stock, mix well, taste, and add salt, pepper, sage, poultry seasoning, and mix well. Add beaten eggs and mix well. Reserve two heaping tablespoons of this mixture for the giblet gravy. Pour mixture into a greased pan. Place bird on top of the mixture and bake until dressing is done, about 45 minutes. If hen browns too quickly, cover with foil.

Serve with turkey as a side dish.

Yield: 6 to 8 servings

Preparation time: 30 minutes

Cooking time: 60 minutes

Ease of preparation: easy

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Cornbread:

1 cup self-rising cornmeal

1/2 cup self-rising flour

3/4 cup buttermilk

2 eggs

2 tablespoons vegetable oil

Preheat oven to 350 degrees F.

Combine all ingredients and mix well. Pour batter into a greased shallow baking dish. Bake for approximately 20 to 25 minutes. Remove from oven and let cool.

To serve, cut into desired squares and serve with butter.