

Corn Bread Dressing

- 2 cups onions, chopped
- 2 cups celery, chopped
- Butter or margarine
- 4 cups corn bread, crumbled
- 3 cups stale or toasted white bread, crumbled
- 2 tablespoons poultry seasoning
- 1 tsp celery seed
- 1 tsp sage
- 1 tsp salt
- 3 eggs, well beaten
- 2-3 cups broth (enough to moisten)
- 2 cans cream of chicken soup

Sauté onion in butter until tender but not brown. Repeat for celery. Heat stock. Combine all other ingredients, then add stock and mix well. Place in greased casserole dishes and bake at 350° for 45-50 minutes or until nicely browned.

sure casserole is large enough for some expansion of ingredients.

Catherine F. Pittman, Mobile Council

CORN BREAD DRESSING

2 c. chopped onions	1 tsp. celery seed
2 c. chopped celery	1 tsp. sage
Butter or margarine	1 tsp. salt
6 c. corn bread, crumbled	3 eggs, well beaten
3 c. stale or toasted white bread, crumbled	2-3 c. broth (enough to moisten)
2 Tbsp. poultry seasoning	2 chicken soup

Saute onion in butter until tender, but not brown. Repeat for celery. Heat stock. Combine all other ingredients, then add stock and mix well. Place in greased casserole dishes and bake at 350° for 40 minutes or until nicely browned.

Ann Terry

350° ~~15 min.~~ 45-50 min.

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~~150° 15 min.~~

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