

# CORN BREAD STUFFING

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## Ingredients:

- $\frac{1}{2}$  cup butter
- 2 cups chopped onion
- $1 \frac{1}{2}$  cups chopped celery
- 2 tablespoons chopped fresh parsley
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon fresh ground pepper
- 2 teaspoons poultry seasoning
- 1 teaspoon sage
- 1 cup butter
- 2 eggs, slightly beaten
- 1 recipe corn bread, dried and cubed\*
- 1 loaf whole wheat bread, dried and cubed\*
- 2-4 cups turkey or chicken broth

## Instructions:

1. Combine the  $\frac{1}{2}$  cup butter, onion, celery, parsley, salt, and pepper in a large sauté pan. Sauté over medium heat until onion and celery are soft but not brown. Add the additional seasonings and sauté for an additional minute.
2. Add and melt the additional 1 cup of butter and the remaining ingredients using 2 cups of broth. Add additional broth if needed depending on the moisture content of the corn bread and bread.
3. Bake in a buttered baking dish at 350 degrees for 30 minutes.
4. As with other stuffing recipes, this can be used as stuffing for poultry or baked in a large baking dish to serve as dressing with roasted poultry.
5. Refrigerate the mixture if it will not be baked immediately.

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\*NOTE: The corn bread and bread used in this recipe should be prepped the day before combining the mixture. It is best to toast bread either in the toaster or in the oven on cookie sheets. Bread should be cut into 3/4" cubes and allowed to dry overnight. The corn bread should be cut into equivalent-sized cubes and also allowed to dry overnight. Drying the breads allows the mixture to soak up more of the broth and seasonings which will enhance the flavor.

