

Country Cornbread Dressing



Ingredients

- 1 cup chopped celery
- 1 cup chopped onion
- 1/4 cup butter or stick margarine, melted
- 6 cups Quaker® - Yellow Corn Meal, cooled and crumbled
- 1 can (3 to 5 oz) chicken broth
- 1 egg, beaten
- 2 1/2 tsp poultry seasoning
- 1/4 tsp salt
- 1/8 tsp pepper

How to make it

1. Preheat oven to 350°F.
2. In medium fry pan, sauté celery and onion in melted butter until tender, about 5 minutes.
3. In large bowl, combine celery mixture with corn bread, broth, egg, poultry seasoning, salt and pepper.
4. Toss lightly until bread is completely moistened.
5. Place in well-greased or sprayed 1-1/2 quart casserole or 8-inch square baking dish.
6. Cover with lid or aluminum foil.
7. Bake 30 minutes.
8. Remove cover and continue baking 15 to 20 minutes longer or until internal temperature reaches 160°F.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50 min	60 min	8

Made with



Quaker® - Yellow Corn Meal