

Country Cornbread Dressing



Ingredients

- 1 Cup(s) chopped celery
- 1 Cup(s) chopped onion
- 1/4 Cup(s) (1/2 stick) butter or stick margarine, melted
- 1 pan(s) Quaker® - Yellow Corn Meal, cooled and crumbled (about 6 cups)
- 1 Can(s) (3 to 5 oz) chicken broth
- 1 egg, beaten
- 2 to 3 Teaspoon(s) Poultry seasoning
- 1/4 Teaspoon(s) Salt
- 1/8 Teaspoon(s) pepper.



PREP
TIME

-



COOK
TIME

55 minutes



TOTAL
TIME

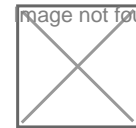
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SERVING

8

Made with



Quaker® - Yellow Corn Meal

How to make it

1. Preheat oven to 350° F.
2. In medium fry pan, saute 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.