

Southern Cornbread Dressing

This is how a lot of our grandmothers and mothers made it.

1 yellow onion, chopped 6 green onions, chopped 3 stalks celery, chopped (chop some of the leaves from a couple of stalks) 1 8 or 9 inch cornbread (can use a mix or homemade) 6 pieces white bread, toasted 1 raw egg, beaten Chicken broth to moisten (can use canned or homemade) salt and pepper to taste

Cook onion and celery in some unsalted butter until they are soft, do not brown. Remove from heat.

Crumble the cornbread and toast into a large bowl, add the onion mixture and mix well. Add the chicken broth a little at a time mixing well after each addition until the mixture is moist but not soupy. Add the egg, salt and pepper, mix well. Turn the mixture into a baking dish and smooth with a spoon.

Bake at 350° until golden brown on top. This can also be used to stuff the turkey, chicken, etc. The stuffing has a better flavor if mixed the day before you need it then bake right before serving. If you like sage, a pinch adds even more flavor. (I use a lot since I love the flavor.)