Cornbread Dressing

Ingredients

- 1½ sticks butter (¾ cup, unsalted)
- 3 cups diced celery (about 8 ribs)
- 3 cups diced onions (about 3 to 4 medium)
- 2 bags Pepperidge Farm Classic Cornbread Stuffing (24 oz total)
- 1 bag Pepperidge Farm herb seasoned classic stuffing (12 oz)
- 1 Tbsp poultry seasoning or up to ¼ cup Lite-House Poultry Herb Blend*
- 6 cups chicken stock
- 3 eggs

Preheat oven to 400°F. Lightly grease a 13-x-9 baking dish and an 8-x-8 baking dish. (Use an 8-x-8 for one-third of the recipe)

Instructions

1. Melt butter in a large skillet over medium heat; add celery and onions; sauté until soft, and set aside.
2. Mix stuffing in a large bowl with poultry seasoning; add the celery and onions.
3. Mix eggs to the cooled broth; add to the stuffing mixture and blend well. Adjust salt and pepper seasoning.
4. Place the mixture in the two dishes making sure the tops are even. Bake in preheated oven for 45 minutes to 1 hour with the smaller dish ready sooner.

*I have started using the Lite House herbs because they are freeze dried and are more flavorful. They contain little bits of herbs instead of powder. Sometimes I add an extra teaspoon of freeze-dried sage to the recipe.

Tips

- If the dressing seems a little dry, add a small amount of broth or water.
- Don't worry if you don't have the exact amount of onions or celery, or if you don't like one or the other.

Options

- Dried cranberries & chopped toasted pecans (½ to ¾ cups each) make a great addition to the dressing.
- If you like sausage in your dressing, precook and add up to 1 cup to the recipe.

KEYWORDS
cornbread dressing, easy dressing, basic dressing

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