Cornbread Sage Dressing

Ingredients

- 3 cups self rising cornmeal
- 1/4 cup all purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 pinch soda
- 3 cups buttermilk
- 1 can cream of chicken soup
- 2 eggs, well beaten
- 1 cup chopped celery
- 1/4 cup chopped onion

Summary

Yield: 12
Prep Time: 1 hour
Category: Side Dish
Cuisine: American

Instructions

3 Tablespoons bacon dripping

1 3/4 cup cornbread stuffing mix

1/2 t. rubbed sage

3 cups turkey or chicken broth

2 boiled eggs

Cornbread Sage Dressing

Combine cornmeal, flour, sugar, salt and soda, stirring lightly; add buttermilk and eggs, mixing well. Stir in chopped celery and onion.

Heat bacon drippings in a 10 inch iron skillet until very hot; add 1 T. drippings to batter, mixing well.

Pour batter into hot skillet, and bake at 450 about 30 minutes or until bread is lightly browned.

Crumble into a large mixing bowl; add stuffing mix, 2 boiled eggs and sage. Set aside.

Place soup in a medium saucepan; gradually stir broth into soup.

Cook over medium heat, stirring constantly until thoroughly heated. Pour over crumb mixture; stir well.

Spoon into a well greased 13 x 9 x 2 inch baking dish. Bake at 375 for 35 to 40 minutes or until thoroughly heated