

# Dressing - AKA Chicken Casserole

## Description

Marges Famous Dressing for Thanksgiving

## Ingredients

- 1 pack 3lb chicken fyer
- 1 stalk chopped celery (1/2 cup)
- 1 pkg chopped onion (1/2 cup)
- 1 stick butter (1/2 cup)
- 1/2 cup mayonaise (1/2 cup)
- 4 cups chicken broth
- 1 pkgs cornbread stuffing

## Instructions

Cover chicken with chicken broth and boil until the chicken falls off bone. Debone chicken. Save chicken broth - remove fat. Mix chicken, mayonaise, butter, onions, celery, and 1/2 cornbread mixture together. Pour into a 9 by 13 baking pan. Add the other half off cornbread mixture on top. After fat has been removed from broth - pour broth (or roasted turkey broth) into pan. Fill to the top of the dressing. Bake at 350 for one hour.

## Summary

**Yield:** 12

**Source:** Marges House

**Prep Time:** 45 minutes

**Category:** Casseroles

**Cuisine:** American

**Tags:** Marges

Thanksgiving Dressing