Dressing - AKA Chicken Casserole

Description

Marges Famous Dressing for Thanksgiving

Summary

Yield: 12
Source: Marges House
Prep Time: 45 minutes
Category: Casseroles
Cuisine: American
Tags: Marges Thanksgiving Dressing

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, opnions, 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.