Chicken and Dressing - Granny's

Ingredients

- cornbread, crumbled (4-5 pans)
- 2 cups onion, chopped
- 1 cup celery, chopped
- 2 bunch green onions, chopped
- 2 cans cream of chicken soup
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- 1 Apple sauce (small container) or grate up large peeled red apple
- salt, pepper, and poultry season to taste
- 6 eggs
- chicken broth (using instructions below)

Summary

Yield: 0
Source: Nell Hutchins
Prep Time: 45 minutes
Category: Main Dish
Cuisine: American
Tags: dressing, Chicken

Instructions

Mix the first 6 ingredients together in a large bowl, you can make this in the pan that you're going to baking dressing in, but oil pan first to keep from sticking. Add salt, pepper and poultry seasoning to taste; then stir in six egg; add chicken broth. The broth amount depends on how dry you like your dressing. Bake at 375° or higher temperature until done. The top will begin to brown, you can shake the dressing to check the middle, if it's really shaky and looks soupy in the middle keep baking until firm.
You can make your on chicken broth by boiling chicken necks and backs, and chicken breast. Dip out chicken breast before draining off broth. Tear or cut breasts in pieces if you want to add to dressing.

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Notes

This recipe was submitted by Liz Hutchins Kay. This is the size Granny made for a large gathering.