

Southern-Style Cornbread Stuffing

Servings: 8 to 10

INGREDIENTS

- cornbread (see right)
- 7 sl oven-dried white bread
- 1 slv saltine crackers
- 8 T unsalted butter
- 2 c celery, chopped
- 1 ea onion, chopped
- 7 c Chef's Line™ classic chicken stock
- tt Monarch® kosher salt
- tt freshly ground black pepper
- 1 t Cross Valley Farms® sage
- 1 T Monarch poultry seasoning
- 5 ea whole eggs, beaten

PREPARATION

In a large bowl, combine crumbled cornbread, dried white bread slices and saltines; set aside. In a large skillet over medium heat, melt butter. Add celery and onion; cook until transparent, approximately 5 to 10 minutes. Pour vegetable mixture over cornbread mixture. Add stock, mix well, taste; add salt, pepper, sage and poultry seasoning. Add beaten eggs and mix well. Pour mixture into a greased pan and bake in a 350° oven until dressing is cooked through, about 45 minutes.

Cornbread

INGREDIENTS

- 1 c self-rising cornmeal
- 1/2 c self-rising flour
- 3/4 c Glenview Farms® buttermilk
- 2 ea whole eggs
- 2 T Optimax® multipurpose oil

PREPARATION

Combine all ingredients and mix well. Pour batter into a greased, shallow baking dish. Bake in a 350° oven for approximately 20 to 25 minutes. Remove from oven and let cool.

