

Chicken -N- Dressing

Tips:

Make this a day ahead of big event. You can leave it in a boiler with a lid on it in refrigerator. Get it out the next day warm it on the stove just to Lukewarm. You must mix it up before baking because the spices will float to the top in the refrigerator. I do recommend making it a day ahead, because it is a day long ordeal which you do not need on turkey day. If you make ahead do not put all the chicken in the dressing, save some to garnish the top of dressing before cooking, it is just prettier this way. Preferably the white meat placed into the dressing with about $\frac{3}{4}$ " sticking up for browning. Do not make gravy a day ahead.

Fryer Chicken: (do not buy a roasting chicken), boil chicken with

**1/2 STICK MARGARINE OR SALTED BUTTER AND
1/2 TSP. SALT 1/4 TSP. PEPPER
1 KNORR CHICKEN BOUILLON**

Save broth for dressing and gravy, pick chicken off bones to place in dressing. Save white meat for garnishing dressing. If you are boiling the giblets for gravy, boil them in a separate pot.

“Y’all are going to love my dressing!
Make sure it’s runny after you mix it
up and remember it won’t look as
runny cold and that is ok” Tammy

Chicken N Dressing Cont’d next page.

Cornbread: get up early about 7 am and make cornbread.

Bake in cake 1/4 sheet pan. 13x9

1 1/2 RECIPES OF WHITE LILY CORNMEAL CORNBREAD (on side of bag.) Bake at 350 degrees.

Cook this until light brown and set. Do not brown too dark, it is not good in dressing dark.

Ingredients:

1 FRIER CHICKEN (PREVIOUS PAGE)

3/4 OF CORNBREAD (DIRECTIONS ABOVE)

10.5 OZ. CREAM OF CHICKEN SOUP

4-5 PIECES LOAF BREAD (CUT IN CUBES)

2 BOILED EGGS (CHOPPED)

1 CUP ONION (CHOPPED FINE)

1 CUP CELERY (CHOPPED FINE)

1/2 TSP. SALT

1/2 TSP. PEPPER

1/2-3/4 TSP. POULTRY SEASONING

4 1/2 CUPS CHICKEN BROTH FROM FRYER

4 SQUARE CHICKEN BOUILLONS OR 1 KNORR

2 CUPS MILK

2 RAW EGGS

Mix all ingredients together until well blended. I use my hands. Mix should be runny.

Spray baking dish with Pam before adding dressing to baking pan to cook. Try to put in a dish that will make it about 3" thick, this way it will not be dry. Cook on 375 degrees until brown and firm. If in a deep pan it may take over an hour to set up completely. Make sure it is done! Dressing should crack in middle as well as on sides when completely done. Make sure you have 1.5 hours of bake time before time to serve.