

# Mama's Chicken -N- Dressing

## Tips:

Make this a day ahead of big event. You can leave it in boiler with a lid on it to refrigerate. Take out next day. Mix it up (spices will float to top overnight) Pour it into baking pans (sprayed with cooking spray). Let it sit out at room temperature for 2 hours before baking. It tastes better making it ahead because it marinates. I even make it weeks ahead and freeze it in baking dishes to travel with. We put it in coolers, and it thaws a little while we are on the road. I refrigerate them when I get to nanas. Pull them out the day of baking, sit them out for 2 hours then slide them in a preheated oven. This makes for great family time because I do not spend all my time in the kitchen on turkey day. We have even spent Thanksgiving at the beach and done several dishes this way! What fun it was!

## Fryer Chicken:

**BOIL A YOUNG FRYER CHICKEN**

**1 1/2 TSP. SALT & 1/2 TSP. PEPPER**

**1 CHICKEN BOUILLON KNORR OR 1 TBSP. GRUANULES**

**2 CELERY STALKS (CUT IN HALF)**

**ONION (CHOPPED)**

Boil chicken with salt, pepper, bouillon, onion, and celery breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. Remove chicken from bones after it cools. Discard bones and fat. Remove celery from broth. Strain broth if desired. I do not strain mine for dressing. Reserve 8-10 cups broth.

*Chicken-N-Dressing Cont'd next page.*

*"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*

## Cornbread:

get up early about 7 am and make cornbread.

**3 CUPS BUTTERMILK CORNMEAL MIX**  
(WHITE-LILY, SELF-RISING)

**6 TBSP. SALTED BUTTER OR MARGARINE -MELTED**

**1 CUP WHOLE BUTTERMILK**

**1/4 CUP CORN OIL**

**1 RAW EGG**

Mix ingredients below and bake in aluminum 13"x9"x2" pan @ 350 degrees for 35 min. (should be light in color).

## Ingredients:

**3/4 OF CORNBREAD (DIRECTIONS ABOVE)**

**1-10.5 OZ. CAN 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)**

**1/2-3/4 TSP. POULTRY SEASONING**

**4 1/2 CUPS CHICKEN BROTH FROM FRYER**

**4 SQUARE CHICKEN BOUILLONS OR 1 TBSP GRANULES**

**1/2 TSP. SALT**

**2 CUPS MILK**

**1/2 TSP. PEPPER**

**2 RAW EGGS**

Mix all ingredients together until well blended. Mix will be runny. Spray baking dish with cooking spray before adding dressing. Use a dish size that will make it about 3" thick, this way it will not be dry. Cook on 350 degrees for one hour. If in a deep pan, bake it another 30 minutes at 325 degrees. Make sure it is done! Dressing should rise and 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.