

Cornbread Dressing Cakes

2-3 GREEN ONIONS (SCALLIONS) CHOPPED
2 TBSP. BELL PEPPER (OPTIONAL)
2 TBSP. OLIVE OIL
1 STALK CELERY (CHOPPED)
1/2 TSP. PEPPER
1/4 CUP SOUR CREAM
3 LARGE EGGS
2 TSP. POULTRY SEASONING OR SAGE
1/2 PONE COOKED CORNBREAD (OR LEFTOVER CORNBREAD) CRUMBLED
SMALL JAR OF PIMENTOS (OPTIONAL)

I used half pone of leftover cornbread that was made with a 2-cup cornmeal mix recipe the night before. Or just cook 1 cup recipe “Cornbread for Two pg. 41”

Sauté onion & chopped bell pepper in olive oil until tender (about 2 minutes). Place in glass mixing bowl, add remaining ingredients, mix well. Preheat iron skillet on the stove top. Add cooking oil covering bottom until oil is 1/4 inch high. Using a large spoon place dollops of mix in skillet. Cook on medium heat. Brown both sides. Take out and place on plate covered with paper towels. Serve with dinner and enjoy!