

Shortcut Cornbread Dressing

ENAMEL BAKING DISH OR NON-STICK
BAKING PAN 13X9 OR CASSEROLE

2 CUPS SELF RISING CORNMEAL
1-10.5 OZ. CREAM OF CHICKEN SOUP
3 PIECES LOAF BREAD (Cut in cubes)
1 ONION (CHOPPED)
3 STALKS CELERY (CHOPPED)
1/4 TSP. SALT
1/4 TSP. PEPPER
1/2 TSP. POULTRY SEASONING
2 CUPS CHICKEN BROTH FROM FRYER
1 TSP. CHICKEN BOUILLON GRANULES
1 1/2 CUPS WHOLE BUTTERMILK
3 RAW EGGS
1/4 CUP VEGETABLE OIL
4 TBSP. BUTTER MELTED

Mix all ingredients together (minus loaf bread) until well blended. Mix will be runny. Spray baking dish with cooking spray.

Note: IF YOU USE REGULAR ALUM PAN GREASE WELL WITH SHORTENING.

Use a pan small enough for the dressing to be at least 2" thick.

Put loaf bread cubes in bottom of pan then add dressing mix. Cook on 325 degrees until brown and firm approximately 1.5 hours. Dressing should crack in middle as well as on sides when completely done. Make my turkey breast recipe at the same time! Enjoy!