

Cornbread Dressing

Juanita and Ann

8 cups cornbread
5 cups biscuits
1 cup chopped onion
1 cup chopped green onions
1 cup chopped celery
½ tsp black pepper
1 tsp salt
Sage: 2 tsp dried, or about 20 fresh leaves, finely chopped
1 can evaporated milk (can be skim)
4 eggs (may use egg substitute)
8 cups chicken broth

Break cornbread and biscuits into crumbles and mix in large bowl. Add next five ingredients and mix thoroughly. Combine milk and eggs. Add to bread mixture. Add broth—amount may be adjusted as necessary to achieve soupiness. Pour into two 9 x 13 pans and cook 45 minutes at 350°. Serves 12 easily, even with leftovers.

This recipe produces “crunchy” dressing. If you don’t like crunchy onions, celery, etc., you can blend them in the blender with the milk and eggs, or you can sauté them a few minutes in a skillet with a small amount of broth.

(Revised November 1996)