

CORNBREAD STUFFING

INGREDIENTS

1	RECIPE	CORNBREAD, CRUMBLED
7	SLICES	OVEN DRIED WHITE BREAD, CUBED
1	SLEEVE	SALTINES, CRUSHED
4	OZ	BUTTER
2	CUPS	CELERY, CHOPPED
1	LARGE	YELLOW ONION, DICED
56	OZ	CHICKEN BROTH
12	GRAMS	B&P SPG SEASONING
14	GRAMS	CHICKEN BOUILLON POWDER
5		EGGS, BEATEN

SERVINGS:

10-12

TIME TO PREP:

10 MINUTES

COOK TIME:

55-60 MINUTES

COOK TEMP:

350°

DIRECTIONS

- **MELT BUTTER IN A LARGE SKILLET OVER MEDIUM HIGH HEAT. ADD THE CELERY & ONION AND COOK UNTIL TRANSPARENT.**
- **IN A LARGE BOWL COMBINE CRUMBLED CORNBREAD, WHITE BREAD & SALTINES.**
- **POUR THE VEGETABLES OVER THE CORNBREAD MIXTURE. ADD THE CHICKEN BROTH & SEASONINGS AND MIX WELL.**
- **TASTE AND SEASON TO TASTE. JUST A LITTLE OVER WHERE YOU THINK IT SHOULD BE, SINCE WE STILL HAVE TO ADD EGGS.**
- **ADD BEATEN EGGS AND MIX WELL.**
- **POUR INTO A GREASED 9X13 DISH AND BAKE UNTIL STUFFING IS COOKED THROUGH OR IT REACHES AN INTERNAL TEMPERATURE OF 200° F (ABOUT 45 MINUTES).**

TIPS & TRICKS

- ✓ **FOR AN EXTRA SAVORY STUFFING ADD CRISPY CRUMBLED BREAKFAST SAUSAGE!**
- ✓ **IF YOU ARE HAVING GRAVY ADD TWO HEAPING TABLESPOONS OF UNBAKED STUFFING BEFORE YOU COOK THE GRAVY**