

FROM THE KITCHEN OF...



## CORBREAD STUFFING

### INGREDIENTS

1	RECIPE	CORBREAD, 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