



Country Cornbread Dressing

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8

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50 min

Country Cornbread Dressing is a southern classic, especially popular around the holidays. This comforting dish is served alongside turkey but is hearty enough to enjoy on its own. This recipe will make a great addition to your Thanksgiving table or part of a cozy Sunday dinner anytime throughout the year.

Ingredients

- 1 cup chopped celery
- 1 cup chopped onion
- 1/4 cup butter or stick margarine, melted
- 1 pan [Quaker® - Yellow Corn Meal](#), cooled and crumbled (about 6 cups)
- 1 can (3 to 5 oz) chicken broth
- 1 egg, beaten
- 2 to 3 tsp poultry seasoning
- 1/4 tsp salt
- 1/8 tsp pepper

Cooking Instructions

1. Preheat oven to 350°F.
2. In medium fry pan, sauté celery and onion in melted butter until tender, about 5 minutes.
3. In large bowl, combine celery mixture with corn bread, broth, egg, poultry seasoning, salt and pepper.
4. Toss lightly until bread is completely moistened.
5. Place in well-greased or sprayed 1-1/2 quart casserole or 8-inch square baking dish.
6. Cover with lid or aluminum foil.
7. Bake 30 minutes.
8. Remove cover and continue baking 15 to 20 minutes longer or until internal temperature reaches 160°F.