

Mama's Cornbread Dressing!

Ingredients

2 cups chopped onions
2 cups chopped celery
1/2 cup butter
4 cups finely crumbled toasted bread
4 cups finely crumbled cornbread
1 tablespoon salt
2 teaspoons freshly ground black pepper
1 tablespoon dried sage
2 teaspoons poultry seasoning
turkey broth
4 large eggs, beaten

Directions

Melt butter in a skillet; add the onions and celery and saute until tender.

Combine toasted bread and cornbread in a large bowl and mix. Add onions and celery plus their cooking liquid, the salt, pepper, sage, and poultry seasoning and mix thoroughly.

Using a bulb baster, add just enough turkey giblet broth to make a very moist mixture, then stir in the eggs and scrape the dressing into a large greased baking pan or dish.

Bake in 400 degree F oven until dressing is nicely browned, about 30-40 minutes.