

Donna's Cornbread Dressing for Turkey

Donna Hackett

Servings: 8



This is a recipe perfected by my wife and it is excellent. You should adjust the broth, sage, salt, and poultry seasoning to your own taste.

Ingredients

Corn Bread Ingredients:

1½ cups white cornmeal
½ cup all-purpose flour
¼ cup shortening
1½ cups buttermilk
2 teaspoons baking powder
1 teaspoon sugar
1 teaspoon salt
½ teaspoon baking soda
2 eggs

Dressing Ingredients:

½ cup butter
1½ cups celery, chopped
1 cup red or white onion, chopped
3 cups broth, from giblets
1 teaspoon thyme leaves
1½ teaspoons sage
1½ teaspoons poultry seasoning
1 egg, beaten
1 teaspoon seasoned salt

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

CORN BREAD PREPARATION:

1. Heat oven to 450°F.
2. Grease 10" iron skillet.
3. Mix ingredients.
4. Beat vigorously 30 seconds with a spoon or fork.
5. Pour into skillet.
6. Bake about 20 minutes or until golden brown.
7. Let cool.
 - You can prepare corn bread ahead.

STUFFING PREPARATION:

1. In large saucepot over medium heat, in hot butter, cook celery, thyme leaves, sage, poultry seasoning, and onions about 10 minutes or until tender.
2. Remove from heat.
3. Crumble corn bread into mixture.
4. Stir in remaining ingredients; mix well.

Makes enough stuffing for 1 Turkey (9 to 12 pounds), about 9 cups or as a side dish.