

Cornbread Dressing

- Boil a small chicken, remove chicken. (maybe add cream of chicken soup and/or better than bouillon), add some bouillon to broth. Don't need to put the whole chicken back in. Maybe not breast meat. Dark meat cut small should go in.
- Skim some fat from broth to cook one 2-3 small onions and half a bunch of celery till soft (don't cook leave but put in broth). Season with salt, pepper, and poultry seasoning. Cook then put in broth. The broth needs to be rich so season a lot to taste. Taste like very rich chicken soup.
- Remove a cup of broth as backup if mixture is too thick.
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- Use 2 bags , less about a cup, Pepperidge Farms bag of corn stuffing mix plus 5 or 6 small biscuits, cooked and broken up in pieces. Place biscuits in broth, then cornbread to a consistency of oatmeal.
- Can freeze at this point.
- Grease pan.
- Add 2 – 3 hard boiled eggs right before baking it.
- Bake at about 350 degrees till light golden tan on top, about 30 minutes or so. Some moisture should bake out.

Ingredients:

Chicken - small

Better than bouillon

Cream of chicken soup

Onion

Celery

Eggs 3