

Corn Bread Dressing

Boil a small chicken, take out, de-bone and break into pieces, add some “better than bouillon” to broth as needed.

In separate pan cook about 3 onions, half a bunch of celery and slow cook in chicken fat or butter to brown. Season with salt, pepper, and poultry seasoning.

Mix in a large bowl 2 or 3 bags Pepperidge farms corn bread stuffing mix (a little less than 3) plus one pan biscuits (5 to 6 biscuits) Mix in broth (less a cup) until mushy (similar to oatmeal when poured out.). Then add chicken, not all needed.. Can freeze at this time.

Add hard boiled eggs diced and stirred throughout before baking and after freezing.

Pour all into a greased pan. Bake at 350 until light golden tan on top. Baking will reduce the amount of moisture and give the texture you want.