

Sheri's Southern Cornbread Dressing

For the Cornbread:

- 3 cups white cornmeal
- 4 tablespoons baking powder
- 2 teaspoons salt
- 1 cup flour
- 2 tablespoons sugar
- 3 cups buttermilk
- 3 large eggs
- ½ cup butter, melted

Preheat oven to 400 degrees. Stir together white cornmeal, baking powder, salt, flour, and sugar in a large bowl. Whisk in buttermilk, eggs, lightly beaten; and melted butter.

Pour batter into a lightly greased 9x13 inch pan.

Bake 30 minutes or until golden brown. Remove from oven, cool completely; then crumble the cornbread.

For the Dressing:

- 1 cup butter
- 3 cups diced celery
- 2 cups diced sweet onions (Vidalia, Walla Walla, etc.)
- 2 cups skinned, chopped apple
- 1/2 cup finely chopped fresh sage
- 1 package fresh poultry herb blend* (found in the produce section)
- cornbread crumbles
- 3 cups dried breadcrumbs
- 8 large eggs, lightly beaten
- 6 ½ cups chicken broth
- 1 can cream of chicken soup
- ½ cup orange juice
- 1 tablespoon freshly ground pepper
- 2 teaspoons salt

Preheat oven to 400°. Melt butter into large skillet over medium-high heat; add celery, onions, and apples, and saute 5 to 6 minutes or until onions are tender. Stir in sage and fresh poultry seasonings and saute 1 minute.

Stir together cornbread crumbles and breadcrumbs in a large bowl. Stir in eggs, rest of ingredients, and celery mixture, stirring until blended. Divide cornbread mixture between 1 lightly greased 13x9 inch baking dish and 1 lightly greased 8 inch square baking dish.

Bake 45 to 55 minutes or until set and golden brown.

Tips:

-Make ahead: This recipe can be made ahead and frozen until ready to use. Bake the dressing for about 35-40 minutes or just until set and remove from oven, let cool, wrap and freeze. When ready to use, let thaw and bake for about 10-15 minutes until heated through.

-* A *Poultry Herb Blend* is a packet of fresh herbs, found in the produce section of the grocery store usually containing sage, thyme and rosemary.

