

Corn Bread Sourdough Stuffing

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Here's what you need

1 box cornbread mix, plus ingredients for making it (for an 8 x 8) (I used Krusteaz Honey Cornbread mix) baked and cubed

8 oz loaf french or sourdough bread, cubed (I use a wonderful baguette style bread I find at target in the produce section sealed in plastic. Best french bread ever.)

1 stick butter, unsalted

1 yellow onion, diced

3 celery stalks, diced

2 eggs, beaten

2 cups chicken stock

2 tsp. poultry seasoning

1 tsp. salt

½ tsp. pepper

Make the cornbread mix and set aside. This can be made up to a day in advance.

Preheat oven to 375 degrees.

Cube all the bread and cornbread and place into a large mixing bowl. Set aside.

In a medium skillet, saute the onion and celery in ½ a stick of butter until starting to soften, about 10 minutes on med-low. Remove from heat and add to the bread cubes. Pour the chicken stock over the bread cubes and mix well. Add the rest of the butter (melted), the beaten eggs, and the seasonings and mix well. The mixture will be very wet looking (this keeps it moist). Taste to check the seasonings (unless you are pregnant, because it has raw eggs in it). It should taste perfect at this stage and will be the same flavor when it has finished cooking.

Pour the mixture into a 9 x 13 or a 2 Quart dish and bake for 45 minutes or until done.

Enjoy