



CORNBREAD DRESSING

From the kitchen of Mom Dudley

Ingredients:

1 med Onion, chopped fine
3 stalks Celery, chopped fine
1 med Bell Pepper, chopped fine
1 cup Evaporated Milk
3 cans Chicken Broth, make moist
2 Eggs
2 cans Cream of Chicken Soup
Black Pepper to taste

Directions:

Make Cornbread from scratch using the recipe from the round 24oz. Box of Quaker White or Yellow Corn Meal.
Sauté Onion, Celery and Bell Pepper in Margarine.
Add to cooked Cornbread that is crumbled in bowl, along with Milk, Chicken Soup, Broth, Eggs, Sage and Pepper.
Mix well. Place in 9 x 13 baking dish.
Bake at 400 degrees covered for about 30 - 35 minutes.
Uncover and bake until lightly brown.