

# U The Lexingtonienne U

## BASIC CORNBREAD DRESSING

*Serves 6-8 for a non-Thanksgiving meal and probably 8-10 people for Thanksgiving.*

- 12 cornbread muffins (I prepared mine using 2 boxes of Jiffy cornbread mix) or equivalent
- 1 onion, finely chopped
- 3 celery ribs, finely chopped
- 1/2 stick butter
- 1/3 C (approx) fresh parsley, chopped
- 1 tsp dried sage
- 1 tsp salt
- 1 tsp black pepper
- 2 eggs
- 1/2 to 1 C chicken broth, as needed

Cube cornbread or break up into pieces. Toast on a cookie sheet in a 400 degree oven until lightly browned. Mine took about 15 minutes.

Meanwhile, melt butter in a heavy skillet over medium-high heat and cook until the frothiness from the butter subsides. Add onions and celery and saute about 5 minutes. Remove from heat and stir in parsley, sage, salt, and pepper.

Transfer cornbread pieces to a large bowl and stir in celery mixture until thoroughly combined. Add eggs and chicken broth, mixing thoroughly, until mixture is moist but not wet. Transfer to a greased 9x13 inch pan. You can cover the dish and store it in the fridge for up to a couple of hours, until you are ready to bake it.

Bake uncovered at 350 until the dressing is browned around the edges and the top, about 30 minutes.

