



Elliott Evans Nutrition, LLC
Prevent and Protect
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CORNBREAD DRESSING

Southern Living - November 2011
Makes 14-16 Servings

- ½ cup butter
- 3 cups diced celery
- 2 cups diced sweet onions
- ½ cup finely chopped fresh sage
- Cornbread crumbles
- 3 cups soft, fresh breadcrumbs
- 4 large eggs, lightly beaten
- 7 cups chicken broth
- 1 tablespoon freshly ground pepper

- Preheat oven to 400 degrees. Melt butter in a large skillet over medium-high heat; add celery and onions, and sauté 5-6 minutes or until onions are tender. Stir in sage, and sauté 1 minute.
- Stir together cornbread crumbles and breadcrumbs in a large bowl. Stir in eggs, next 2 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 at 400 degrees for 45 to 55 minutes, or until set and golden brown.