

Ms. Nadine's Southern Cornbread Dressing

Ingredients

1 lb. box of prepared sweet cornbread mix
½ Loaf of Texas Toast Bread or Brioche, cubed
10 Tablespoons of Butter
1 cup diced onion
1 cup diced celery
3 cups chicken, turkey, or vegetable stock
1 tsp dried sage
1 tsp dried thyme
2 tbsp chopped fresh parsley
1 tsp chopped fresh rosemary
Salt & Pepper to taste

Instructions

Prepare cornbread according to instructions and crumble.

Sauté onions and celery in 5 tablespoons of butter for 5 minutes or until onions are translucent. Add sage, thyme, parsley, and rosemary. Sauté for 30 seconds and remove from heat.

In a large bowl, combine cornbread and Texas Toast. Add the remaining 5 tbsp butter (melted), stock and onion celery mixture. Add salt and pepper to taste. Fold to combine. Transfer to a casserole dish (9x9 or 9x13 will work). Bake in a 350°F oven for 20-25 minutes or until golden brown.