



corn bread dressing

Ingredients

- 3 cups crumbled cornbread (use your favorite homemade or boxed mix)
- 2 tablespoons butter
- 1 small onion, diced
- ½ cup chopped celery
- 2 large eggs, beaten
- 2 cups chicken stock
- 1 tablespoon dried sage (or more to taste)
- Salt and freshly ground black pepper, to taste

Instructions

1. **Preheat** your oven to 350°F (175°C). Lightly grease a 7×11-inch baking dish. Place the crumbled cornbread in a large mixing bowl.
2. **Sauté** the onion and celery in butter over medium heat until soft and fragrant, about 5–7 minutes.
3. **Combine** the sautéed vegetables with the cornbread. Stir in the beaten eggs, chicken stock, sage, salt, and pepper until everything is evenly mixed.
4. **Bake** in the prepared dish for 30–35 minutes, or until the dressing is set and just beginning to brown around the edges.
5. **Serve warm**, and enjoy the comfort of a classic family favorite.