

chattavore

BISCUIT AND CORNBREAD DRESSING

Prep time: 20 minutes

Cook time: 1 hour 40 minutes

Serves 12-15

- 8 cups crumbled cornbread (one full-sized batch)
 - 6 cups crumbled biscuits (about 10 biscuits)
 - 1 medium yellow onion - finely chopped
 - 2 stalks celery - finally chopped
 - 1/4 to 1/2 cup fresh sage - julienned
 - 1 teaspoon salt
 - 1/2 teaspoon ground black pepper
 - 1 egg
 - 1 32-ounce container low-sodium chicken broth
1. Dehydrate the bread: preheat the oven to 250 degrees. Spread the crumbled biscuits and cornbread onto a large baking sheet. Bake until dried, about 45 minutes, stirring every 15 minutes. Remove the bread crumbs from the oven and increase the oven temperature to 350 degrees.
 2. Place the bread crumbs into a large bowl. Add the remaining ingredients and stir until well combined. Taste the mixture for seasoning and add more salt if needed.
 3. Spread the dressing into a 9 x 13 baking dish. Bake for one hour. Serve immediately.

Notes

Cook time includes time to dehydrate bread. This makes a lot of dressing, but it freezes beautifully if your family does not eat all of it in a few days!