

Cornbread Stuffing/Dressing

(Original recipe from Lois)

Cornbread Ingredients:

- 1 C corn meal
- 1 C Self-raising flour
- 1-2 Tablespoons of sugar
- 1 ½ tsp baking soda
- 1 ½ cups of buttermilk
- 2 eggs
- ½ cup oil

Mix together in a bowl and bake at 400 for 20 minutes or until golden brown.

Stuffing/Dressing Ingredients:

- 2 cups of crumbled cornbread
- ½ cup of dried bread crumbs
- 1 cup of chopped onion
- 2 stalks of chopped celery
- ½ cup of chopped bell peppers
- 1 ½ cup of turkey fat (drained from your turkey pan, or use chicken/turkey broth)
- 2 eggs, beaten
- ½ tsp celery salt
- 1 tsp sage
- ½ cup of half and half
- Salt and pepper

Mix everything together in a baking dish and bake at 375 for 45 minutes or until golden brown and cooked through.